

THE NATIONAL PROVISIONER

SEPTEMBER 7, 1946

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Pork Sausage



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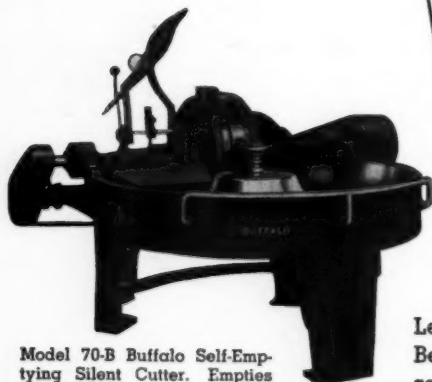
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MANUFACTURERS AND PACKERS OF
CURED AND SMOKED MEAT PRODUCTS
23-31 FULTON STREET
BOSTON MASSACHUSETTS
January 30, 1946

Mr. Richard C. Smith
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50 Broadway
Buffalo 3, New York

Dear Mr. Smith:

I would like to take this opportunity to tell you of the deep satisfaction and good results we have had with the #70 BUFFALO Silent Cutter, which you installed for us during the month of October, 1945.

The extra output we have secured and the ease with which our flyer men have operated this new BUFFALO Silent Cutter have more than justified our purchase of this machine.

Sincerely yours,
NEW ENGLAND PROVISION CO., INC.

Max Berger
Max Berger
President

MB/epo

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Buffalo

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See newspapers for time and station.

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THE NATIONAL PROVISIONER

Volume 115

SEPTEMBER 7, 1946

Number 10

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contents

Refrigeration KNOW-HOW

The new Kold-Hold Catalog is a book of benefits and savings. It contains refrigeration know-how . . . information relative to the better storage and transportation of perishable products at lower costs. This catalog shows that Kold-Hold Serpentine Plate Type Evaporators have no equal in efficiency and dependability for locker plant space cooling, for shelves and stands in sharp-freezing or as cabinet liners, shelves or dividers. It explains how "Hold-Over" Plate Type Evaporators maintain the temperature of delivery bodies at the uniform level necessary in the successful transportation of fresh meat, ice cream, frozen foods and other perishables.

If you are interested in better storage and transportation of your products, write for this new free book of refrigeration knowledge today.

KOLD-HOLD

KOLD-HOLD MANUFACTURING CO.
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is preferred for curing

Because:

- ★ The PRESKO PROCESS is fast and mild!
- ★ PRESKO-cured meats have improved flavor, texture and appearance.
- ★ PRESKO means top quality—always.

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FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS



Jumbo Hasher and Washer Combination.



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Equipment for the Meat and Rendering Industries Since 1886
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not work
Neither should
he eat

—Paul



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Armour Sheep and Hog Casings give your sausages the same sales-appealing, well-filled appearance every time!



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- ★ *Tender!*
- ★ *Fresh!*
- ★ *Uniform!*

ARMOUR and Company

Sectional Meetings Are Scheduled For Institute Convention

The opening day of the American Meat Institute's annual meeting, to be held at the Stevens hotel in Chicago, September 30, October 1 and 2, will be devoted to sectional meetings on various phases of the livestock and meat industry. All meetings will be open to anyone desiring to attend.

The technical sessions on Monday morning will be conducted by three



H. R. KRAYBILL



F. C. VIBRANS

members of the staff of the AMI research laboratories. Dr. Frank C. Vibrans, chief research chemist, will speak on modern methods of lard manufacturing. Dr. Buell W. Beadle, research chemist of the AMI laboratories, will talk on antioxidants for lard. Dr. H. R. Kraybill, director of the department of scientific research of the AMI, will discuss highlights of the Institute's current research program.

Also on the morning program will be a talk on packaging frozen meats, by a speaker to be announced later.

On Monday afternoon the Liberty Mutual Insurance Co. will conduct a job safety training demonstration. This will be conducted as a conference board reviewing specific accidents which occur in meat packing plants. The board will discuss how the accidents happen and suggest ways of preventing their recurrence in the future. The demonstration will be followed with a talk by John Blankenship, assistant manager of the Storm Lake, Ia., plant of Kingan & Co., on "Our Experience With Training Programs."

Other subjects scheduled for discussion at the technical sessions on Monday afternoon include the importance and handling of pharmaceutical glands, by a representative of Eli Lilly & Co., of Indianapolis, Ind.; solvent extraction rendering, by a speaker to be an-

nounced later, and air transportation of meats, by James A. Wooten, manager, contract air cargo division, American Air Lines, Inc., of the company's St. Joseph, Mo., office.

There will also be an open session in the afternoon on livestock which is expected to be of general interest to many attending the convention. Ray Anderson, associate editor of the *Farm Journal* and formerly farm editor of the *Cedar Rapids, Iowa, Gazette*, will speak on livestock and packer relations. Other speakers have not yet been announced.

On Monday noon a purchasing committee luncheon will be held. This is an open meeting and anyone wishing to attend is asked to make an advance reservation. Sales managers of several prominent suppliers' firms will be on hand to give up-to-date information. The program, which will continue into the afternoon, may be attended by persons not present at the luncheon. Also scheduled for Monday noon is a luncheon of the sausage and casing committee and their guests.

Several additions to the Tuesday morning program reported last week (see *THE NATIONAL PROVISIONER* of August 31, page 11) have been announced. Following the Fred Waring broadcast from 10 to 10:30, short talks will be made by Waring and Niles Trammell, president of National Broadcasting Co. These will be followed by a brief skit in which Waring will dish up his famous Waring beef stew, and will make known to the audience the secret of its goodness.

Richard Heath, of Leo Burnett Co., Inc., Chicago, advertising agency handling the AMI educational program, will review the Institute's advertising plan and demonstrate by examples how the meat educational program has been effective in local areas. Don Smith, chairman of the advertising planning committee, will give the closing remarks. R. A. Rath, chairman of the advertising policy committee, will preside at the Tuesday morning session.

OPA POSTPONES EFFECTIVE DATE OF RETAIL CEILINGS

OPA this weekend announced new retail ceilings for most meats amounting to an overall average increase of about 3½ cents a pound above June 30 ceilings.

At the same time the price agency said the retail meat ceilings will not apply until Tuesday, September 10. They had been scheduled to take effect Monday. The new retail ceilings for lard, canned meat and shortening, however, will apply Monday as previously scheduled.

Meat Plants Shut and Slow Down in Livestock Famine

PACKERS had plenty of opportunity to digest the revised price ceiling program this week since livestock marketings and plant operations shut off almost as abruptly as though OPA had turned a spigot. In many plants executives began the unwelcome task of cutting down the labor force and curtailing activities in keeping with the sharp reduction in volume.

Reports of wholesale plant closings came from Philadelphia and other points in Pennsylvania and the East. At Chicago, several small and medium-sized plants were closed completely and others were reducing their labor force in keeping with livestock receipts—the smallest and poorest on record.

Legitimate operators again faced the impossible job of buying livestock at levels at which they could stay in compliance with live and product ceilings. Black marketeers, who showed some shyness during the brief period of price freedom, were back again at the old stand.

The starvation level of industry operations this week was reminiscent of the last few weeks before price control expired on June 30. While some observers are inclined to believe that there will be some pickup in marketings as soon as producers become accustomed to the idea of selling at lower prices, others predict that the flow of livestock and meat through legitimate plants will never, under ceilings, return to even the subnormal levels of last spring. They profess to see a good possibility that a producers' selling strike might be a most effective means of demonstrating to the public, the decontrol board and OPA that livestock and meat price control is impractical.

It is pointed out, also, that producers have very little to lose by a wait-and-see policy and that they might, by deferring marketings for several months, gain greater returns than could be expected from selling at current ceiling prices.

While the industry generally opposed the reimposition of price controls, several features of the revised regulations drew specific criticism. Changes in the relationship of some hog ceiling prices under MPR 469 drew fire and, while packers were inclined to believe that the increases on Choice and Good cattle should encourage feeding, they also feel that they will constitute a premium on upgrading and other black market practices.

Price Regulations on Again

OPA Issues Flood of Ceiling Amendments

THE flood of ceiling amendments issued during the past week in connection with the re-establishment of livestock, meat and fats price controls included the following:

Amendment 3 to Control Order 2, bringing federally inspected slaughterers under CO 2; Amendment 4 to Supplement 1 to CO 2, establishing slaughter quotas for both federally inspected and non-inspected slaughterers; Amendment 66 to MPR 53, establishing new ceilings for refined cottonseed, soybean and peanut oil; Amendment 67 to MPR 53, increasing prices for crude Manila coconut oil; Amendment 69 to MPR 53, increasing maximum prices for loose and refined lard; Amendment 11 to RMPR 74, increasing wholesalers' and retailers' ceilings for meat scraps, blood, etc.; Amendment 37 to RMPR 148, revising method of figuring freight addition for pork pricing purposes; Amendment 38 to RMPR 148, making selected increases in ceiling prices for fresh and processed pork items;

Amendment 73 to RMPR 169, revising miscellaneous provisions of the beef and veal order; Amendment 74 to RMPR 169, increasing ceilings for beef carcasses and cuts of Good and Choice grades; Amendment 27 to RMPR 239, increasing wholesale ceiling prices on lamb and mutton carcasses and cuts; Amendment 27 to MPR 389, increasing certain maximums on sausage; Amendment 16 to MPR 398, increasing ceiling on leaf lard; Amendment 22 to MPR 469, increasing ceilings on live hogs; Amendment 6 to MPR 574, increasing overriding ceilings and stabilization ranges on cattle.

Packers are urged to make a thorough study of the new amendments in relation to the ceiling orders which they revise. It is not possible to analyze the amendments in the PROVISIONER, but the market pages in this issue show many price changes made as a result of reimposition of ceilings at new levels. The major amendments and their effects are summarized briefly in the following paragraphs:

AMENDMENT 3, CO 2: The various sections of Control Order 2 dealing with the operations of all licensed slaughterers are changed in order to bring Class 1 (federally inspected) slaughterers under the regulation. The amendment provides for immediate coverage of Class 1 slaughterers and sets forth the quota bases to be used by these slaughterers until OPA can issue licenses and quota bases to them. It also makes provision for Class 1 slaughterers who began operating between June 30 and September 1, 1946, when slaughter was not controlled by the USDA or OPA.

The amendment permits regional administrators to delegate to district directors the authority to deny applications made by Class 2 slaughterers under Sections 14, 15, 16 and 17 of CO 2.

AMENDMENT 4, SUPPLEMENT 1, CO 2: This amendment establishes slaughter quotas for Class 1 and Class 2 killers for quota periods beginning on or after September 1 of 90 per cent for cattle and calves and 70 per cent for hogs.

AMENDMENT 69, MPR 53: Establishes new maximum base prices for lard in the Chicago and East St. Louis basing points area of 17.30c for loose, in tanks, and 19.05c for standard commercial refined in tierces; Kansas City basing point area, 17.05c, loose, in tanks, and 18.80c for standard commercial refined in tierces; multiple basing point area, 17.05c, loose, in tanks, and 18.80c for standard commercial refined in tierces. The maximum price for cash lard is set at 18.30c per lb., Chicago basis, and this price is to prevail for lard futures contracts on the Chicago Board of Trade.

AMENDMENT 37, RMPR 148: Provides that if the freight rate to be used in figuring the transportation differential on pork in the West and Northwest is lower than the lowest carload rate in effect on November 1, 1945, the lowest November 1, 1945 rate shall be used in making the computation.

AMENDMENT 38, RMPR 148: About 60 to 65 per cent of the total increase on pork cuts made necessary by higher hog ceilings has been distributed so that loins carry approximately 30 per cent of the total; bellies approximately 20 per cent with fat backs, plates, jowls and the other named products carrying the balance.

The increases in prices on loins range from \$5 per cwt. on regular loins to \$11.75 per cwt. on sliced Canadian bacon, depending upon the stage of processing. The increase in prices on fat backs is \$3 per cwt. at all stages of processing. Bellies have been increased \$2 per cwt. in the green, frozen and cured states and \$2.25 smoked; while derived bellies are increased \$2.25 and \$2.50 at the same stages of processing. Plates and jowls prices are increased \$2 per cwt. when green, frozen or cured and \$2.25 when smoked. Barrelled plates are increased \$2 per cwt.

Sparerib prices are increased \$.33 per cwt. when fresh, frozen or cured (loose) and \$.35 when cured and packed in tierces and when smoked; barbecue ribs are increased \$.35 per cwt. when fresh, frozen or cured, \$.45 when smoked and \$.55 when barbecued; loin ribs are increased \$.33 per cwt. when fresh, frozen

or cured (loose), and \$.33 when cured and packed in tierces or when smoked or barbecued; and the various fats listed as sausage materials are increased \$2 per cwt. The aged, dry cured products affected, and the amounts of the increases thereon are: aged, dry cured bacon, \$2.25; aged, dry cured sides (packer cured), \$3.50 per cwt.; aged, dry cured sides (country cured), \$.45; aged, dry cured bacon sides (boneless), \$2.50; aged, dry cured bacon sides (sparerib in), \$2.50, and aged, dry cured jowls, \$1. Pork tenderloin and tenderloin tips are increased \$.83 per cwt., and pork chops (sold only to purveyors of meals) are increased \$.45 per cwt.

Increases on products priced in Schedule I(h)—war procurement items—are: Wiltshires, either type, \$2 per cwt.; war bacon and overseas bacon, \$2.25; rib-backs, \$.45 cured and \$.45 smoked; semiboneless loins, \$.75; mess pork, \$.45; fat back (barrelled), \$.33; and canned sliced bacon, \$2.25.

In addition to making the foregoing increases in pork prices, the amendment increases the markups of wholesale distributors 25c per cwt. (In this instance the term "wholesale distributor" is used in the broad generic sense, rather than in the limited sense of the definition of "wholesaler" set forth in the regulation.)

Increases of 25c per cwt. also have been made on all peddler truck sales except those made by company peddlers who are either slaughterers or processors. Slaughterers retain their old markups on company peddler sales, and processor-made peddler truck sales are given the same markup they formerly received as "intermediate distributors" under the former definition.

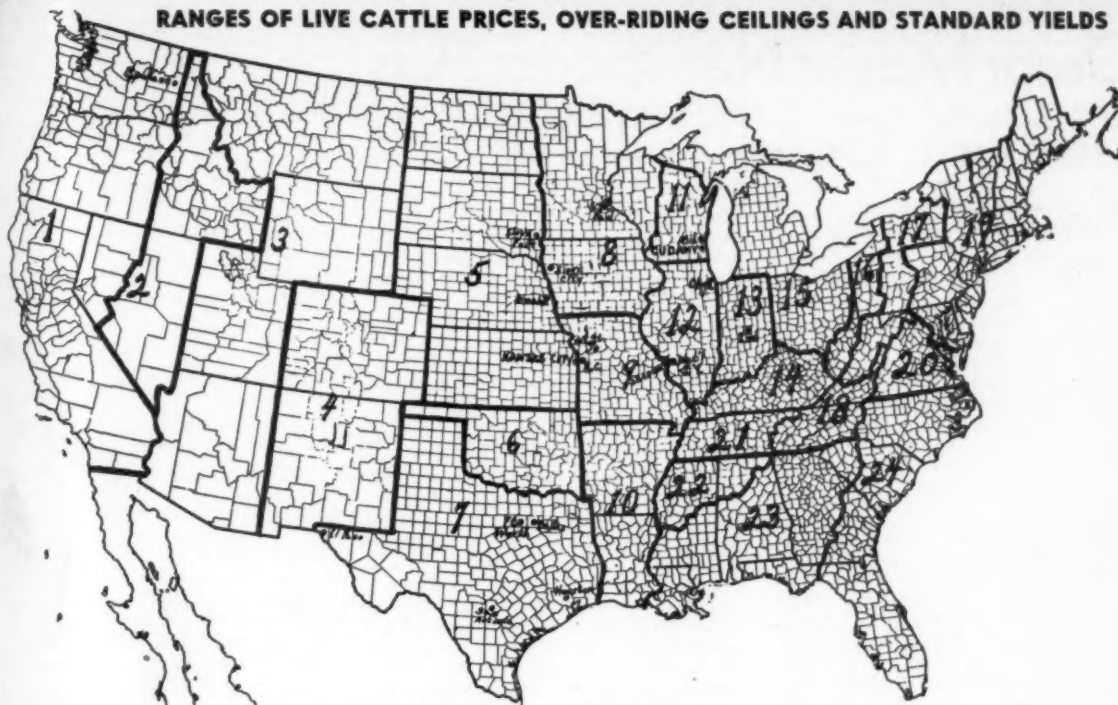
The amendment also revises the definition of "Ship Chandler" to base the dividing line between "Group I" and "Group II" ship chandlers on whether the total dollar volume of sales during April, May and June, 1946 is \$125,000 or more, or less than that amount.

The amendment also reduces the markup on sales to purveyors of meals by slaughterers from \$2 per cwt. to 50c per cwt. This reduction is being made in order to equalize the position of retailers and purveyors of meals in competing for the purchase of pork products.

AMENDMENT 73, RMPR 169: The amendment modifies restrictions which have prevented many veterans, as well as other persons, from entering the business of producing new specialty beef products, such as pickled, spiced or dried beef or veal, as well as spe-

(Continued on page 24.)

RANGES OF LIVE CATTLE PRICES, OVER-RIDING CEILINGS AND STANDARD YIELDS



(Bold face figures at head of each market range show over-riding ceiling.)

Grades	Zone 1		Zone 2		Zone 3		Zone 4		Zone 5		Zone 6	
	MAX.	MIN.	MAX.	MIN.	MAX.	MIN.	MAX.	MIN.	MAX.	MIN.	MAX.	MIN.
	\$30.65		\$30.45		\$30.15		\$19.85		\$19.65		\$19.55	
Choice	\$19.65	\$18.15	\$19.45	\$17.95	\$19.15	\$17.65	\$18.75	\$17.25	\$18.65	\$17.15	\$18.65	\$17.15
Good	18.25	16.75	18.05	16.55	17.65	16.15	17.35	15.85	17.15	15.65	17.15	15.65
Commercial	13.70	12.20	13.45	11.95	13.00	11.50	12.60	11.10	12.40	10.90	12.40	10.90
Utility	11.65	10.15	11.40	9.90	11.00	9.50	10.60	9.10	10.40	8.90	10.40	8.90
Canners & Cutters	8.80	7.30	8.55	7.05	8.25	6.75	7.85	6.35	7.65	6.15	7.65	6.15
Bologna Bulls	10.15	8.65	9.90	8.40	9.50	8.00	9.10	7.60	8.90	7.40	8.90	7.40
	Zone 7		Zone 8		Zone 9		Zone 10		Zone 11		Zone 12	
	\$19.50		\$19.80		\$19.60		\$20.25		\$20.05		\$20.10	
Choice	\$18.50	\$17.00	\$18.80	\$17.30	\$18.90	\$17.30	\$19.25	\$17.75	\$19.05	\$17.65	\$19.10	\$17.60
Good	17.00	15.50	17.35	15.85	17.35	15.85	17.75	16.05	17.55	16.05	17.60	16.10
Commercial	12.25	10.75	12.60	11.10	12.60	11.10	13.00	11.50	12.80	11.30	12.80	11.35
Utility	10.25	8.75	10.60	9.10	10.60	9.10	10.75	9.25	10.80	9.30	10.85	9.35
Canners & Cutters	7.50	6.00	7.85	6.35	7.85	6.35	8.00	6.50	8.05	6.55	8.10	6.60
Bologna Bulls	8.75	7.25	9.10	7.60	9.10	7.60	9.25	7.75	9.30	7.80	9.35	7.85
	Zone 13		Zone 14		Zone 15		Zone 16		Zone 17		Zone 18	
	\$20.80		\$20.40		\$20.55		\$20.65		\$20.70		\$20.70	
Choice	\$19.20	\$17.70	\$19.40	\$17.90	\$19.55	\$18.05	\$19.65	\$18.15	\$19.70	\$18.20	\$19.70	\$18.20
Good	17.70	16.20	17.90	16.40	18.05	16.55	18.15	16.65	18.20	16.70	18.20	16.70
Commercial	12.95	11.45	13.10	11.60	13.30	11.80	13.40	11.90	13.45	11.95	13.45	11.95
Utility	10.95	9.45	11.10	9.60	11.25	9.75	11.25	9.75	11.40	9.90	11.40	9.90
Canners & Cutters	8.20	6.70	8.35	6.85	8.45	6.95	8.45	6.95	8.60	7.10	8.25	6.75
Bologna Bulls	9.45	7.95	9.60	8.10	9.75	8.25	9.75	8.25	9.90	8.40	9.50	8.00
	Zone 19		Zone 20		Zone 21		Zone 22		Zone 23		Zone 24	
	\$20.85		\$20.85		\$20.40		\$20.55		\$20.70		\$20.85	
Choice	\$19.85	\$18.35	\$19.85	\$18.35	\$19.40	\$17.90	\$19.55	\$18.05	\$19.70	\$18.20	\$19.85	\$18.35
Good	18.30	16.80	18.30	16.80	17.90	16.40	18.05	16.55	18.15	16.65	18.30	16.80
Commercial	13.55	12.05	13.55	12.05	13.10	11.60	13.25	11.75	13.35	11.85	13.50	12.00
Utility	11.55	10.05	11.25	9.75	10.85	9.35	10.95	9.45	11.05	9.55	11.20	9.70
Canners & Cutters	8.70	7.20	8.40	6.90	8.10	6.60	8.20	6.70	8.30	6.80	8.45	6.95
Bologna Bulls	10.05	8.55	9.75	8.25	9.40	7.90	9.50	8.00	9.60	8.10	9.75	8.25
	Chicago		Ft. Worth, Dallas, San Antonio		Indianapolis		Kansas City, Om., St. Joe		St. Paul		Milwaukee	
	\$20.25		\$19.60		\$20.30		\$19.90		\$19.95		\$20.15	
Choice	\$19.25	\$17.75	\$18.60	\$17.10	\$19.30	\$17.80	\$18.90	\$17.40	\$18.95	\$17.45	\$19.15	\$17.65
Good	17.75	16.25	17.10	15.60	17.80	16.30	17.35	15.85	17.35	15.85	17.05	16.15
Commercial	13.60	12.10	13.55	12.05	13.05	11.55	12.60	11.10	12.60	11.10	12.90	11.40
Utility	11.00	9.50	10.55	9.05	11.05	9.55	10.60	9.10	10.60	9.10	10.90	9.40
Canners & Cutters	8.25	6.75	7.60	6.10	8.30	6.80	7.85	6.35	7.85	6.35	8.15	6.65
Bologna Bulls	9.50	8.00	8.85	7.35	9.55	8.05	9.10	7.60	9.10	7.60	9.40	7.90
	Ntl. Stk. Yds.		St. Louis		Sioux Falls		Spokane		STANDARD DRESSED CARCASS YIELDS			
	\$20.15		\$20.15		\$19.80		\$20.45		Grade		Yield Per cent	
Choice	\$19.15	\$17.65	\$19.15	\$17.65	\$18.80	\$17.30	\$19.65	\$18.15	Choice		61	
Good	17.65	16.15	17.65	16.15	17.30	15.80	18.10	16.60	Good		58	
Commercial	12.90	11.40	12.90	11.40	12.55	11.05	13.55	12.05	Commercial		56	
Utility	10.90	9.40	10.90	9.40	10.55	9.05	11.50	10.05	Utility		54	
Canners & Cutters	8.15	6.65	8.15	6.65	7.80	6.30	8.65	7.15	Canner & Cutter		46	
Bologna Bulls	9.40	7.90	9.40	7.90	9.05	7.55	10.00	8.50	Bologna bulls		53	

ALL CATTLE AND CALVES must be weighed for sale. The day of weighing determines the date of sale.

RANGES of live cattle prices apply at each slaughtering plant located within the applicable zone or market and include expenditures for freight, feeding and bedding, but exclude brokerage, commissions or yardage.

OVER-RIDING CEILING applicability is determined by the zone or market where the lot is weighed for sale. Sellers must pay any expenses for transportation to the point of weighing. However, the purchaser may pay, in addition to the over-riding ceiling, a service charge to an order buyer who makes the purchase in the slaughterer's name. Moreover, the buyer may pay transportation charges from the point of weighing to his plant.

TOTAL COST of cattle shall include charges actually paid for transportation to the establishment where the cattle are slaughtered, including charges for feeding, watering and bedding. Do not include in transportation cost

charges for transportation from a point within the corporate limits of, or the zone adjacent to, and commercially a part of, the same municipal corporation in which the establishment is located. Do not include in cost of transportation the cost of transport facilities owned or operated by the slaughterer and used for hauls of 25 miles or less, one way. If the slaughterer's own facilities are used for hauls longer than 25 miles, one way, he must include in his cost of cattle the equivalent common carrier rate for such hauls. Do not include in cost of cattle, commission or shrinkage.

AN ALLOWANCE for the actual cost of railroad freight may be deducted from the cost of cattle slaughtered in any establishment east of a line following the eastern side of Lake Michigan, the eastern boundary of Indiana, and the Ohio and Mississippi Rivers, to the Gulf of Mexico. This allowance shall be computed separately for the cattle purchased in each market, and shall amount to no more than 50 per cent of actual cost of railroad freight paid on such cattle, not to exceed 45¢ per cwt. alive from any one market.

Oscar Mayer Newspaper Ads Establish Good Will For Firm

IN AN interesting series of public relations ads running in the two daily newspapers in Madison, Wis., Oscar Mayer & Co. is building good will for its organization and for its products. The current series has a two-fold purpose—to acquaint the people of Madison, Oscar Mayer's "home town," with what the firm is doing and with some of the people in its plant, and to give the townspeople some realization of the fact that the business of slaughtering livestock and preparing meats calls for a great deal of "know-how" and skill.

The advertisements, which are usually five columns wide and 11 or 12 in. deep, feature some phase of the company's business or of successful farm practice. Each ad pictures a scene in some department of the plant or the livestock yards or a typical farm scene. Copy is addressed to city people. The company believes they are interested in the subjects discussed in the ads, for two reasons—because Oscar Mayer is one of the largest industries in the city, and because the prosperity of Madison depends, to some extent, on the prosperity of the farmers in the area.

Some of the ads in the series discuss various phases of processing meats, showing, for example, how modern methods used in Oscar Mayer's plant are improvements over old fashioned methods. One purpose of this type of ad is to build up a feeling of pride among the people of Madison in having the Oscar Mayer unit in their city.

Processing Is Described

An ad on the process of smoking bacon informs readers that "its tantalizing aroma is created long before it reaches your frying pan." Copy states that "bacon slabs are allowed to remain in smokehouse just exactly the right time and in exactly the right volume of smoke to give them their famous aromatic flavor." This particular ad will also help in building employee morale for it goes on to say that "hundreds of Madison men and women have acquired the skill it takes to produce the flavorful meat products that are not only available to you, but are shipped to markets everywhere. Many of these Madison folks have been working together with us for years—some of them since we first opened our doors. We are proud of their skills and of the fine products they help to make."

Another ad of this series to familiarize the people of Madison with the Oscar Mayer plant explains government inspection and what it means to the people of the community in terms of better health.

The other ads in this series discuss

and illustrate what the company is doing, through its farm service department, to improve farm practices. This important department at Oscar Mayer & Co. works with livestock raisers in the area disseminating worthwhile information to them through two principal channels—bulletins mailed or otherwise distributed to them and its daily radio program.

Tell How Firm Aids Farmer

One insertion tells how the department is cooperating with farmers to make hog raising more efficient and profitable. "If you're a regular listener to our 'Farm Service Radio Program,'" it says, "you'll know that we're constantly bringing before our microphones the foremost figures in Wisconsin agriculture to help farmers solve their crop and livestock problems—to help them make better use of their home grown grains—to help them get the maximum amount of pork per pound of feed..."

Another insertion on "farming on

the contour," with the catchy headline, "It takes hundreds of years to produce one inch of topsoil," tells how contour farming "saves precious topsoil, which, in turn, produces better field crops and pastures... which all adds up to more and better livestock."

Many of the ads are aimed indirectly at livestock procurement. One which would immediately attract the reader's notice, features a large photograph of hogs being sprinkled after arriving at the Oscar Mayer plant. The caption: "Singing in the rain? Well not exactly! It's a hot day and our camera records these fine porkers being kept cool and comfortable at our yards." The ad copy then tells why "proper care is as essential in stockyards as in farmyards":

"Out here at Oscar Mayer's we often wonder if the folks who sell us livestock and those who buy our meat products really know all the things we do to assure top quality.

"The 'room with shower' is but one of them. Finished market hogs are susceptible to heat prostration on sweltering July days—that's why we provide proper shade together with a sprinkling system to keep Mr. Porker comfortable.

"We're proud that Wisconsin farmers and city folks alike realize that here in the heart of Wisconsin is one of Amer-

(Continued on page 37.)



MEAT ON THE COR!

Recent developments in better strains of Hybrid Corn increase meat production and add to meat quality

Oscar Mayer & Co.
Madison, Wisconsin



Farming "on the contour"

It takes hundreds of years to produce 1 inch of topsoil

Oscar Mayer & Co.
Madison, Wisconsin



WISCONSIN'S LUSH ACRES

Produce Park of Unequaled Tenderness

Oscar Mayer & Co.
Madison, Wisconsin



A "Room with Shower" for Mr. Porker

Oscar Mayer & Co.
Madison, Wisconsin



Sprinklers May Cut Costs and Prevent Fire Loss

PACKERS frequently find that they can make very worthwhile savings in their fire insurance costs through installation of sprinkler protection. For example, one southern meat plant located in a small town is sprinkler-equipped except for the coolers. Reduction in insurance costs allowed the company to pay for the system in about four years.

Recently another packer reduced his equipment and merchandise insurance rate from \$1.07 to 32c by installing a sprinkler system.

According to the Chicago Board of Underwriters, the savings in premiums on buildings, equipment and merchandise generally will pay for the installation of a sprinkler system within five years.

Equal in importance to the reduction in insurance costs, if not more important, is the protection afforded the packer against actual loss through fire. This can only be covered in part by insurance, as any packer with fire experience knows, and the generalization is especially true today. Rising construction costs and the difficulty of obtaining building materials at any price are factors that make replacement, even with full value insurance protection, almost impossible. Moreover, loss of business and good will and dissipation of a trained staff are other hazards which cannot be covered very satisfactorily with insurance.

Insofar as fire insurance rates on buildings are concerned, sprinkler protection may bring a large or only a small saving in premiums. Installation of a sprinkler system in an ordinary building of brick construction may cut rates as much as 80 per cent, but the

saving may be smaller where construction is of the fireproof type. Generally, however, fire insurance rates will be lowered from 20 to 80 per cent as a result of sprinkler installation.

It is on the contents of the building, however—the equipment and merchandise in it—that the packer is able to make a good rate saving. Meat is a valuable, perishable product and even a small plant is likely to have on hand at all times a working inventory worth many thousands of dollars.

Meat plant fires are not infrequent—see *THE NATIONAL PROVISIONER* Meat Trail section for almost any week. While many of these blazes are confined to the smokehouse, and the loss is restricted to several hundred dollars worth of product, sometimes they do get out of hand and they usually find plenty of good material on which to feed.

Record for Sprinklers

The Chicago Board of Underwriters reports that records show that in buildings equipped with sprinklers, 96 per cent of all fires were satisfactorily controlled or extinguished. Of the fires controlled, 68 per cent were practically or entirely put out by the sprinklers, while 27.9 per cent were held in check until proper fire fighting equipment arrived and the losses were held at a minimum.

A sprinkler system is a method of piping water to the place of a fire at its very beginning when the amount of water needed to control the fire is small. The system calls for piping water through an entire plant or a section of it. At definite intervals sprinkler heads are installed to release and direct

a flow of water at the fire. A sprinkler head is a metal device containing an orifice or an opening approximately $\frac{1}{2}$ in. in diameter, which is normally closed by a disc or a seat held in place by a strut of fusible solder. The solder melts at a predetermined temperature and allows the water to flow. Attached to the frame of the sprinkler is a deflector against which the water is thrown at pipe pressure and converted into a heavy water spray designed to cover a certain area, averaging about 80 sq. ft.

The solder of the head is set to melt at a temperature suited to the operating needs of each particular department, as the temperature normal to one department might well be dangerous in another. The degree of temperature natural to a retort room would indicate possibilities of fire in a sausage drying room. The heads of the sprinklers are set so that they will melt at temperatures from 50 to 70 degs. greater than those normally found in the department in which they are situated. By an underwriters' ruling sprinklers are given different colors for the various temperature settings so they may be readily recognized. The color scheme is as follows for various head temperatures: 155 to 160 degs., not colored; 212 degs., white; 275, 280, 286, 300 degs., blue; and 360 degs., red.

While sprinkler heads are usually made of a combination of metals, one type of head is made of glass and contains a liquid which expands when heated and breaks the glass.

Wet and Dry Systems

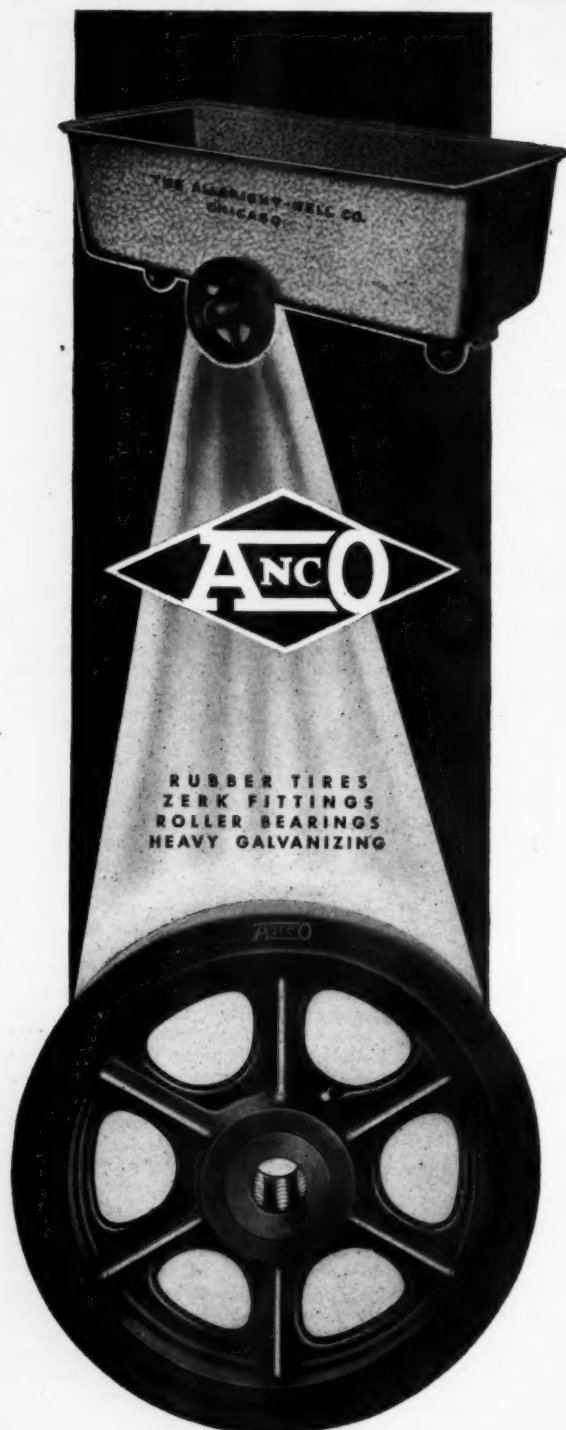
Sprinkler systems are of two kinds. The wet system, in which the water is actually present at the head at all times, is used in buildings where there is no danger of freezing. In the dry system the water is allowed to penetrate as far as a dry pipe valve where it is held back by air under pressure in the sprinkler line proper. When the sprinkler head is fused this restraining air is released and rushes out through the orifice and is immediately followed by the water that was held back by the air. The dry system is used where there is danger of freezing.

The location and the spacing of the sprinkler heads are conditioned to a large extent by the type of ceiling and the nature of the equipment and material which the system is designed to protect. Generally, with the mill type of ceiling (smooth, solid, plank and timber) one line of sprinklers should be placed in the center of each bay and the distance between the sprinklers in each line should not exceed the following: 8 ft. in 12-ft. bays; 9 ft. in 11-ft. bays; 10 ft. in 10-ft. bays; 11 ft. in 9-ft. bays, and 12 ft. in 5-ft. bays.

In semi-mill construction, which is plank and beam with narrow bays, the distance between sprinklers on the line and between lines should not exceed 10 ft. and the area each sprinkler head is to cover is limited to 90 sq. ft.

In the spacing of sprinklers in fire

TRUCKS



Write for New
ANCO TRUCK CATALOG No. 68

THE ALLBRIGHT-NELL CO.

5323 So. Western Blvd. Chicago 9, Ill.



30 Years' experience
serving the meat packing
industry

It is not surprising that Montgomery Elevator Company is first choice among leading meat packers and cold storage warehouses when elevator installations are contemplated. We understand the problems and needs of the industry — elevator equipment designed to do the job and built to withstand the chemical action of brine, blood, animal acids and vapors.

Best proof of Montgomery Elevator performance is our continuously growing list of customers in the packing industry and the fact that our first customer, way back in 1913, is still one of our best. We have made over 200 installations for this one customer, one of the world's leading packing companies, during this 30 year period.

If you are planning a specific project, Montgomery Elevator Company invites you to take advantage of the wealth of experience gained in meeting the exact requirements of scores of Packers. Write Dept. N-22.

MONTGOMERY

Elevator COMPANY

HOME OFFICE • MOLINE, ILLINOIS

Branch Offices and Agents in Principal Cities

resisting construction the spacing as to bays is the same as with mill construction and the limitation as to distance between adjoining lines is that the space should not exceed 10 ft.

In placing sprinklers against the ceiling care must be exercised to locate them so as to insure proper dispersal of water by the deflectors. Good practice indicates that the sprinklers should not be placed any closer to the ceiling than 4 in., and should not be farther away than 10 in. Knowing the area that will be protected by the sprinklers, and the number of heads needed, it is not difficult to determine the size of pipe necessary to provide the water supply for the heads. A $\frac{3}{4}$ -in. pipe is required for one head; $1\frac{1}{2}$ -in. for five; 2-in. for ten; 3-in. for 36; 4-in. for 80; 6-in. for 200, and 8-in. for 400.

Two Water Sources

The underwriters consider as standard any sprinkler system with two sources of water, such as a gravity tank and a pressure tank. The latter is kept three-fourths full of water and one-fourth full of air under 60 lbs. pressure, furnishes the first few heads operating with a high pressure feed, thereby tending to quench the fire before there is need for release of a large number of heads. The gravity tank contains the water needed if a larger number of heads should be involved. The usual ratio between the two tanks is 100 to one.

The amount of water that the packer will need in reserve for the sprinkler system can be determined as the flow of water from sprinklers at various pressures has been established (see Table 1). Sprinkler system water is held at a pressure which insures proper flow. Experience has shown that pressures below 10 lbs. are worthless in trying to control fires. The pressures recommended vary from 25 to 50 lbs. at the highest head. In computing the pressure needed, the requirements of the department located highest, or the one where fire hazards are great, such as an engine room, should be taken as the standard. If the fire should start in a room needing high pressure, failure to supply that pressure might well result in a fire loss.

Separate System Needed

Likewise, all possible sources of fire should be covered by the sprinkler system since fires often start in such out-of-way places as enclosures, stairways, etc.

In installing sprinklers it is desirable to have a separate piping system for the sprinkler layout without using the sprinkler pipes to convey plant water. The large quantity of water used in a packing plant would tend to prevent any possibility of improper installation of this type, but the inclination to conserve on piping might be present. The danger of this practice is that the pipes will become clogged with sediment from the water supply system and pipe corrosion will be hastened with the

TABLE 1

Actual discharge from a sprinkler head at various pressures:

Pounds Pressure	Gallons per Minute
10.....	17
15.....	22
20.....	25
25.....	28
30.....	31
35.....	34
40.....	36
45.....	38
50.....	40
75.....	50

continual introduction of oxygen in the water.

In considering sources of water supply for the sprinkler system, dependability is one of the greatest factors in favor of the gravity system. Water always is available to protect the property of the tank owner. In checking the causes for failure of sprinkler systems it has been found that 40 per cent of all failures have been due to lack of water supply or water failure. With a gravity tank the packer eliminates the risk of finding the public water supply and/or fire fighting equipment being utilized elsewhere. No matter when the fire starts the gravity tank will supply the sprinkler system with the water to quench it. The system is operational during peak hours and also during the night when the plant may be manned by a handful. The sprinkler system, plus the gravity tank, are ready at all times to fight the meat plant's fire.

Overflow and Heating

The meat packer using a gravity tank for his sprinkler system should check two of its important features, namely, the heating and overflow arrangements. The stub overflow, in which the wind disperses the surplus water, is the most effective type and also the most simple. Experience has shown the use of overflow pipes down the tower posts or the riser to be undesirable. If there is danger of freezing the packer should arrange to heat the water in the gravity tank.

One heating arrangement often specified by insurance underwriters consists of two wrought iron steampipes, one inside the other, surrounded by a wrought steel circulating pipe. The steam pipe enters the riser through the bottom by means of a special connection and extends up into the riser from 18 to 28 ft., depending on the size and height of the tank. The outer steam pipe is closed at the top. The inside pipe is 6 in. shorter than the outside pipe, and is open at the top. The steam line is connected to the bottom of the inside pipe and the steam passes all the way up through the inside pipe and into the space between the two. As heat is given off, the steam condenses in this space and the water formed drains off through a line attached to the bottom of the larger pipe. The cir-

culating pipe extends from approximately 4 ft. above the bottom of the riser to a point in the tank 10 ft. above the top of the riser. Cold water from the lower part of the riser enters the open lower end of the circulating pipe, travels upward as it is warmed, and passes out through a tee at the top, resulting in circulation in the tank and the riser. The system is operated with a steam pressure of 10 lbs. or less depending on the size of the heater.

In building his sprinkler system the meat packer must conform to the specifications of the fire insurance underwriters to secure the benefits of the lower insurance rates. Their broad fire prevention experience will insure the meat packer the maximum of protection.

ANDERSON CERTIFIES FIRST SHORT SUPPLY LIST TO OPA

Secretary of Agriculture Clinton P. Anderson has certified to the Office of Price Administration the list of agricultural commodities in short supply as of September 1. His list included hogs, cattle and calves, sheep and lambs, animal tannage and meat scraps and food and feed products derived from them.

Under the provisions of the Price Control Extension Act, ceiling prices can be maintained on agricultural commodities only if they are in short supply. On the first day of each month, the Secretary of Agriculture is required to certify to the Price Administrator the "short supply" commodities.

The Secretary's certification list includes all "agricultural commodities" in short supply, whether or not they are under price control at the time, except for commodities permanently excluded from price control by the act and a few minor commodities which have been decontrolled for reasons other than adequacy of supply. ("Agricultural commodity," as defined in the act, has been interpreted to include any manufactured food or feed product containing a third or more by weight or volume of such commodity or commodities, but not to include nonfood manufactures.)

On commodities certified in short supply which are now under control, maximum ceiling prices remain in effect unless specific decontrol action is taken. On the other hand, on commodities which are certified in short supply but have been decontrolled, price control is not automatically restored. Inclusion on the short supply list merely makes them eligible for reconrol. To be brought under price control again, these commodities would have to be recommended for such action by the Secretary of Agriculture with the written consent of the Price Decontrol Board, or—in the case of commodities decontrolled by the Board—by the Board itself.

Meat contains most of the minerals needed for good nutrition.

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COLD STORAGE

WAREHOUSES

TO HELP PROTECT YOUR

FROZEN FOODS

For expert, economical handling of frozen foods use these 14 strategically situated warehouses... each ideally located in one of the large buying centers... each providing outstanding facilities for the fast handling and proper storage of frozen foods. Contact your nearest City Ice Warehouse for a copy of the new, illustrated "Tariff & Directory."



JERSEY CITY, N. J.
Seaboard Terminal & Refrigeration Co.



HORNELL, N. Y.
The City Ice & Fuel Company

PITTSBURGH, PENNA.
Federal Cold Storage Co.



CLEVELAND, OHIO
Federal Cold Storage Co.



COLUMBUS, OHIO
Federal Cold Storage Co.



DECATUR, ILL.
Polar Service Company

ST. LOUIS, MO.
Federal Cold Storage Co.



ST. LOUIS, MO.
Mound City Ice & Cold Storage Co.



NATIONAL STOCK YARDS, ILL.
North American Cold Storage



SPRINGFIELD, MO.
Springfield Ice & Refrigerating Co.

KANSAS CITY, KANS.
Federal Cold Storage Company



TULSA, OKLA.
Tulsa Cold Storage Co.



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THE CITY ICE & FUEL CO.



Cold Storage Division

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Wage-Hour Rulings May Affect Meat Packer's Business

By HUGO SONNENSCHN, JR.

AN ARTICLE in THE NATIONAL PROVISIONER of August 17, page 40, discussed some of the important Supreme Court decisions involving the Fair Labor Standards (wage-hour) Act. At the close of the article it was pointed out that it is now established, speaking generally, that all compensation regularly paid for work done during the 40-hour workweek must be treated as part of the regular rate.

It would also seem to be law that production bonuses must be reflected in the regular rate of pay for overtime purposes, despite any agreement specifying a regular rate which excludes an incentive bonus.

On April 29, 1946, the U.S. Supreme Court decided the case of *Schultz, Inc. v. Gangi* (90 L. Ed. 873). The controversy concerned overtime pay and liquidated damages under the Fair Labor Standards Act. Under Section 7 (a) of the act the employer is required to pay for excess hours of work not less than 1½ times the regular rate, and an employer who violates this provision is liable to his injured employees in the amount due and unpaid and in an additional equal amount as liquidated dam-

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ages. The primary issue was whether the Fair Labor Standards Act precludes an actual settlement of a bona fide dispute over the coverage of the act on a claim for overtime compensation and liquidated damages, where the employees received the overtime compensation in full.

The employees involved worked for the petitioning corporation as building service and maintenance men in its loft building in the manufacturing district in New York city. Each employee put in varying hours of overtime for which no payment had been made prior to the decision of the Supreme Court in *Kirschbaum Co. v. Walling* 316 U. S. 517 (1942), by which decision service and maintenance employees in buildings tenanted by manufacturers producing for interstate commerce were held to be covered by the wage-hour act.

Shortly after this decision the respondents made claims for overtime pay plus liquidated damages, which were refused by the corporation on the ground

that its tenants did not ship the products of their manufacture directly into interstate commerce. Under threat of a suit, the corporation paid the overtime compensation and obtained a release signed by the respondents; the petitioner computed the amount of overtime and the respondents raised no question as to its accuracy. The respondents then brought suit in the district court to recover the liquidated damages due to them under the act. The district court held that there was a good accord, satisfaction, and release of all claims for liquidated damages because there had been a bona fide settlement of a bona fide dispute. The Circuit Court of Appeals reversed this decision, holding that a bona fide compromise of a dispute as to coverage was invalid.

The Supreme Court, in its majority opinion given by Justice Reed, held that the Fair Labor Standards Act precluded a compromise of a bona fide dispute as to the coverage of the act. The majority opinion held that there exist the same threats to the public purposes of the wage-hour act in an adjustment of coverage that exist when the liquidated damages are waived. The Court admitted that the liquidated damage provision acts stringently upon employers whose violations are not deliberate but arise from uncertainties or mistakes as to coverage.

No Compromise Permitted

The court stated that the purpose of the act is to secure a subsistence wage for the lowest paid portion of the working population, and that, accordingly, neither wages nor the damages for withholding them are capable of reduction by compromise of controversies over coverage. Such a compromise, reasoned the court, is in the nature of a threat against "public policy." In the course of this decision, the court also commented upon and enlarged the earlier decisions in regard to maintenance employees working for a building, tenants of which are engaged in the production of goods for interstate commerce.

A short dissent was filed by Justice Frankfurter and Justice Burton in which they held that the practice of encouraging amicable settlement should not be disregarded in disputes of this type.

The Supreme Court on June 10, 1946 decided an extremely important wage and hour case—*Anderson v. Mt. Clemens Pottery Co.*, (90 L. Ed. 1114). The pottery company employed approximately 1,200 persons at its plant, about 95 per cent of whom were compensated upon the piece work basis. The plant covers more than eight acres of ground and is approximately a quarter of a mile in length. Immediately adjacent to the employees' entrance are cloak and rest rooms. Different shifts begin at different times during the day, with whistles used to indicate the starting time for productive work. An interval of 14 minutes prior to the starting time for each shift permits the employees to

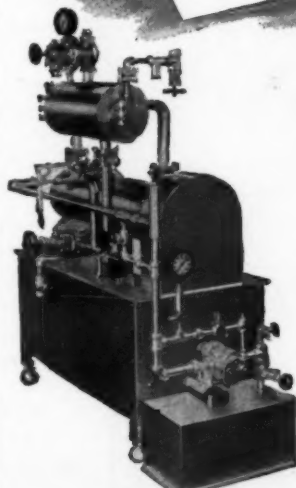
punch time clocks and walk to their respective places of work. A minimum of eight minutes is necessary for the employees to get past the time clock, it appearing that upon arriving at their places of work, the employees performed various preliminary duties such as putting on overalls and preparing the equipment for productive work. The employees are allowed a 14 minute period at the completion of the established working periods to leave the plant and punch out at the time clocks.

Working time was naturally calculated by the respondent company on the basis of the time cards punched by the clocks. Seven employees and their local union, on behalf of themselves and

others similarly situated, brought this suit under Section 16 (b) of the Fair Labor Standards Act, alleging that the company's method of computation did not accurately reflect the entire time actually worked and that they were thereby deprived of the overtime compensation guaranteed them by Section 7 (a) of the act. They claimed that all employees worked approximately 56 minutes more per day than credited by the company; and that, in any event, all the time between the hours punched on the time cards constituted compensable working time.

The district court referred the case to a special master, who recommended that the case be dismissed since the

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says competition
will be keener
—let Votator help
you meet it



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CLOSED LARD
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Because Votator-processed lard is uniformly top-quality, with the snowy-white color and creamy-smooth texture that customers want, Votator-equipped lard producers will find coming competition easier to meet. There is never any grainy texture in lard made by the Votator system. Chilling, plasticizing, aerating are all accomplished in one fast, continuous process—from hot oils to packaged lard in seconds. Whether your output is small or large, Votator equipment is made to meet your requirements. Write to The Girdler Corporation, Votator Division, Louisville 1, Ky.

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THE Votator
A GIRDLER PRODUCT
VOTATOR—T. M. Reg. U. S. Pat. Off.

complaining employees had not, in his opinion, established a violation of the act by a fair preponderance of the evidence. The master found that productive work did not regularly commence until the established starting time; the master also made certain determinations in regard to the time consumed in preliminary duties and in walking to the time clocks. The district court agreed almost completely with the master, established a formula for computing certain additional time to be allowed for punching the clock and walking to the place of work. The use of this formula led the District Court to enter a judgment against the company in the amount of \$2,415.74 and costs.

The company alone appealed the decision. The Sixth Circuit Court of Appeals upheld the Master's findings and conclusions, denying, however, the amount derived by the District Court's formula and accordingly dismissing the cause of action.

The Supreme Court, in a majority opinion delivered by Justice Murphy, held that the employees were entitled to compensation for time spent in preliminary activities preparatory to the commencement of actual productive work—such activities including putting on clothing and preparing equipment for work. The court further held that time necessarily spent by employees in walking to work on the employer's premises after they have punched the time clock, constitutes working time for

which the employee must be compensated under Section 7 (a) under the Fair Labor Standards Act, where such walking is a necessary result of the physical arrangements made by the employer in its plant for employees. However, the majority opinion held that where the time involved concerns only a few seconds or minutes of work beyond the scheduled work hours, the "de minimis" rule applies; it is only when an employee is required to give up a substantial measure of his time and effort that compensable working time is involved. The case was remanded for determination of the amount of walking time involved and the amount of preliminary activities performed.

The majority opinion based its conclusions on the definitions enunciated and applied in the famous *Tennessee Coal* (321 U. S. 590) and *Jewel Ridge* (325 U. S. 161) cases. The reasoning seemed to be that the activities mentioned involved exertion of a physical nature controlled by the employer and pursued necessarily and primarily for the employer's benefit. It was held that there was nothing in these activities that partook only of the personal convenience or need of the employees, and hence they constituted work that should be accorded appropriate compensation.

Justice Burton and Justice Frankfurter dissented, holding, in essence, that the activities mentioned and the time spent in doing them rest particularly with the employees themselves and

are not of such a character as those activities made a basis of compensable time in the *Tennessee Coal* and *Jewel Ridge* decisions.

This decision, together with that of *Shulte v. Gangi* (*supra*), would imply a further liberalization of the interpretation of the provisions to be found in the Fair Labor Standards Act. This is in accordance with the trend noted in the early discussion of the *Belo* case.

TEST THAWING MEDIA

In tests involving the use of different thawing media—pickle, water and air—on frozen hog sides, W. H. White, G. A. Grant and N. E. Gibbons recently reported in the *Canadian Journal of Research* that they found no one thawing medium appeared to be superior to the others. Hog sides were frozen at -15 degs. F. and stored at 0 degs. They were later thawed at temperatures of 40, 55 and 70 degs. F. in salt solutions of 5, 15 and 30 per cent concentrations, Wiltshire cover pickle, water and in air with 48 and 95 per cent humidity.

The higher thawing temperatures were reported to give a slightly saltier product and a lower surface bacterial count. The lower temperatures were considered to be most suitable for thawing in liquid media and the higher temperatures for air. Defrosting methods studied had no systematic influence on product color, quality or brightness.

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...with Automatic Control for both summer and winter operation



TO INCREASE YOUR PLANT OUTPUT OF PRODUCT, FIRST OPEN THE BOTTLE-NECK OF REFRIGERATION CAPACITY.

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*Trade-mark Registered for the Niagara Condenser with the patented Duo-Pass, Oilout and Balanced Wet Bulb Control.

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Pork Sausage Seasoning you've
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You get a lot of extras when you stand-
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 SEASONING.

Order a trial drum and get started now
 with better-flavored pork sausage.

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● LIKE PUTTING MONEY ● IN THE BANK!

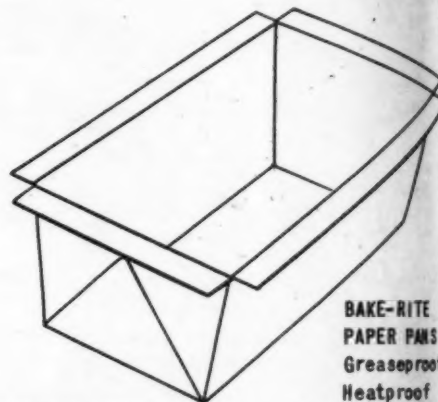
You can effect real savings every time you load your oven with loaves packed in **BAKE-RITE PANS**. First, you get faster baking. That means lower fuel cost...more daily oven capacity.

BAKE-RITE PANS are *moistureproof*. Meat juices can't leak out, and are re-absorbed into the loaves as they chill in the pans. This saving in shrink amounts to as much as five cents on every six-pound loaf!

Multiply this saving by the number of loaves you bake each week and you'll quickly see how baking loaves in **BAKE-RITE PANS** can put money in the bank for you!

Write for full information *today!*

**SAVE  ON EVERY
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BAKE-RITE
PAPER PANS**



Patent No. 2391767

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Greaseproof
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Patents Pending

**BASI-KRONE
WIRE TRAYS**
Sturdy,
smooth chrome
Easy to clean

IF IT'S USED FOR SEASONING MEAT, WE HAVE IT!

Up and down the MEAT TRAIL

Name New Heads for AMI Advertising Committees

In line with its policy of rotation, changes in chairmanships of its advertising committees were announced this week by the American Meat Institute.



R. A. RATH



DON SMITH

R. A. Rath, president of the Rath Packing Co., Waterloo, Ia., became chairman of the Institute's advertising policy committee, succeeding John Holmes, president of Swift & Company. Don Smith, advertising and promotion manager of Wilson & Co., Inc., became chairman of the Institute's advertising planning committee, succeeding Mr. Rath.

Mr. Holmes (who succeeded the late G. F. Swift) and Mr. Rath have been closely associated with the Institute's meat educational program since the inception of the program.



JOHN HOLMES

Geo. A. Morrell, vice president of John Morrell & Co., Ottumwa, Iowa, has been appointed vice chairman of the advertising planning committee and D. B. Hause, manager of the advertising department, Armour and Company, has become chairman of the sub-committee on agency activities of the planning committee. The American Meat Institute's meat educational program is now in its sixth year.



G. A. MORRELL

Personalities and Events of the Week

● Approximately 3,000 4-H Club members will attend the fourth annual barbecue to be given by the John Morrell & Co., Topeka, Kans. plant at the Morrell pavilion on the Kansas Free Fair grounds, September 10. R. M. Othwaite, manager, said that the barbecue will be a gala affair, with plenty to eat, favors and entertainment. A staff of Morrell employees under the direction of Earl Tucker, chief chef, and F. W. Rogers, personnel manager, will do the cooking and serving.

● Ralph Miracle, Cascade Valley, Mont., rancher, has been appointed executive secretary of the Montana livestock commission to succeed the late Paul Raftery. Miracle will record all marks and brands and administer the stockyards supervision and other functions of the commission.

● John Hartmeyer, executive of the Kuhner Packing Co., Fort Wayne, Ind., has announced the company's purchase of Ballard Packing Co. at Marion. Purchase price was reported to be more than \$100,000. John Marhoefer, president of the Ballard Company, will remain as head of the new unit and Hartmeyer will serve as vice president. Output at the plant is expected to be substantially increased and more employees hired.

● Herman Colpien, president of the California Farm Bureau Marketing

Association, recently announced the appointment of Charles E. Day, Jr., of Le Grand, Calif., to head the association's newly-created cattle order buying department. Day has been cattle grader for the association the past three years.

● Adjustments in pay of Dallas, Tex., city meat inspectors, upping overtime pay from \$1 to \$1.50 per hour, recently went into effect under a new city regulation. Charges to meat packing plants will be raised from \$1.25 to \$1.75.

● A \$90,000 addition for slaughtering facilities at Ohio Provision Co., Cleveland, O., headed Greater Cleveland building authorizations recently announced by G. W. Thompson, Civilian Production Administration district manager.

● Frank LeRoux, Inc., a livestock business with reported capital of \$86,175, has been incorporated at Walla Walla, Wash., by Frank LeRoux, Larene LeRoux and Charles Snyder, all of Walla Walla.

● Plans are being prepared for construction of a meat packing and cooler building for the Simon Packing Co., Los Angeles, Calif. The building will measure 154 by 70 ft. and the cooler room, 70 by 100 ft.

● Sol Morton, president of Meat Industry Suppliers, Chicago, Ill., has announced the recent addition to his staff of Maj. Milton Klorfine, who will act as his assistant and general manager. Klorfine is an accomplished chemist as well as an attorney and his services are expected to be of great value to the



WHERE AMI CONVENTION WILL CONVEENE ON SEPTEMBER 30

The main ballroom of the Stevens hotel in Chicago where all general sessions of the American Meat Institute's 41st annual meeting will be held. It will also be the scene of the annual dinner which is scheduled to take place on Tuesday evening, October 1.

company. He comes to the firm after three years service in the U. S. Army.

• Western States Rendering Co., Portland, Ore., has received Civilian Production Administration approval for extensive alterations to its plant at a cost of \$34,800.

• About 50 southern Wisconsin sheep raisers and county agricultural agents attended a sheep clinic recently held at the Oscar Mayer & Co. plant in Madison, Wis. The clinic, sponsored by the Wisconsin College of Agriculture, was held to discuss proper feeding and management of lambs being readied for market.

• D. L. Williams, director of Civilian Production Administration district office in Atlanta, Ga., has announced approval by his office of applications by Rome Provision Co., Rome, Ga., to build a meat processing and storage building in that city; by Garwin Frozen Foods Co., Savannah, Ga., to erect a \$63,000 freezer locker plant, and by the Southern United Ice Co., Jackson, Miss., to build a \$195,000 cold storage warehouse in Atlanta.

• Belmar Cold Storage Co., Belmar, N. J., has announced its purchase of the former Casino Ice Co. of that city for conversion to public freezer and cooler space.

• A building permit has been issued to John W. Driscoll, of Glendale, Calif., for construction of a \$20,000 slaughterhouse at Lancaster, Calif.

• Controllers Institute of America, a technical and professional organization devoted to the improvement of controllership procedure, has announced appointment of the following men to offices in their local Controls:



T. W. BRYANT

Thomas W. Bryant, assistant controller of Wilson & Co., as president of the Chicago Control; J. P. Carpenter, auditor of the Cleveland Union Stockyards Co., re-elected secretary of Cleveland Control; Louis C. Hageman, controller of Luer Packing Co., Los Angeles, Calif., as a director of Los Angeles Control, and R. N. Peck, controller of Tobin Packing Co., Rochester, N. Y., as director of the Rochester Control.

• A recent fire caused damage estimated at \$2,000 to the packing plant of J. E. Decker & Sons, Inc., Dallas, Tex. The blaze started when smoldering sawdust at the bottom of a two-story oven suddenly flared up while a workman was cleaning it.

• Clougherty Bros. Meat Packing Co., Vernon, Calif., is making plant alterations at a cost of approximately \$3,000.

• Georgia Swine Breeders Association has elected the following officers: W. B.

Know Your Fellow Packers . . .

R. K. LONGINO,
PRESIDENT,
LONGINO &
COLLINS,
NEW ORLEANS,
LA.



R. Kirby Longino, president of Longino & Collins, New Orleans, La., who has devoted 37 years to the meat packing industry and who today is one of its more prominent southern members, is as widely and well known throughout the southern states, particularly Louisiana, for his active participation in various industrial, fraternal, charitable and social organizations as he is for business acumen and "know how" among industry associates.

Mr. Longino was born July 7, 1889, at Silver Creek, Lawrence county in the state of Mississippi, and it was in this vicinity that he spent his early childhood and received elementary education. He attended Mississippi college and rounded off his education with a term at Soule Commercial college at New Orleans prior to embarking upon a career in the meat business. In 1909 he went to work for Swift

& Company and for the next seven years was connected with that firm, working principally in the foreign department where he began to gather the merchandising knowledge for which he is noted today. In 1916 he left Swift and entered into the present partnership with which he has been associated for the past 30 years.

Mr. Longino, who is unmarried, devotes most of his spare hours to the many activities he directs or attends. He says he works too hard to have any hobbies and one glance at the organizations he is associated with and is active in, in addition to his business activity, adequately explains why. He is president of the New Orleans Association of Commerce, of the State Hospital Service Organization and of the Gulf States Industrial Conference of Y.M.C.A. He is a director of the National Association of Manufacturers, the Southern States Industrial Council, Louisiana Manufacturers Association, the Louisiana Motor Transport Association and the Southern Baptist Hospital. Prominent in the Baptist church, he participates in the state young men's business clubs, Rotary clubs and Association of Small Business Men.

In addition to all these activities, he finds time to operate a sizeable farm in Mississippi where he raises Hereford cattle as relaxation from his strenuous duties.

Fambrough, president; W. W. Carson, vice president, and Charles Bell, secretary-treasurer. The Association also appointed a committee to raise \$25,000 for the promotion of the swine industry in Georgia.

• Washington State Retail Grocers and Meat Dealers will hold their annual meeting in Seattle, Wash., September 8 and 9.

• P. R. Holloway, 78, former office manager at John Morrell & Co., Ottumwa, Ia., died recently at that city. He began work for the company in 1895 and retired in 1940. He is survived by three daughters, a sister and a brother.

• Joe Doctorman & Son, meat packer in the Salt Lake, Utah, area, for over 25 years has incorporated with capital stock of \$100,000. Officers are Joe Doctorman, president; Harry J. Doctorman, vice president, and Celia Doctorman, secretary.

• Joseph L. Thornburg, 48, former manager of Peoria Packing Co., Peoria, Ill., died September 1, at his home in Springfield, Ill.

• Thirteen foreign war brides of servicemen in the Washington, D. C., area were recently conducted on a tour

of the Armour and Company branch there. The brides, members of the first class of the American Red Cross food fashion workshop, after watching thousands of hot dogs being made, were treated to a lunch of the steaming dogs, luncheon meats, rolls and cokes.

• J. Edwin Farrar, for 31 years a member of the livestock commission firm of Farrar, Davis & Campbell, Kansas City, Kans., died recently at his home in that city. He had retired several years ago.

• Fire recently caused damage estimated at \$7,000 to the Hill Packing Co.'s rendering plant at Topeka, Kans.

• Arnette Meat Market, Murfreesboro, Tenn., is erecting a packinghouse to slaughter cattle and hogs in that city, according to an announcement by C. B. Arnette, sr., owner. The new plant, expected to be in operation by November 1, will be managed by C. B. Arnette, jr., assisted by James M. Pearson.

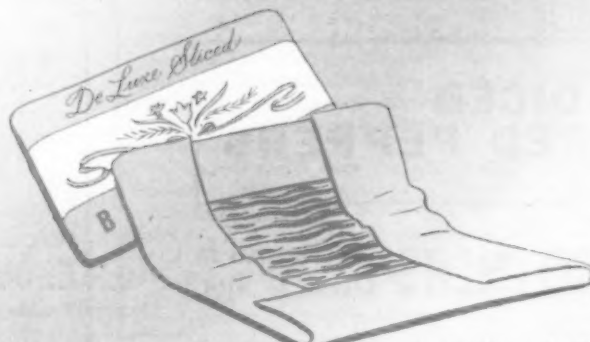
• Sanders Superette, Clay Center, Kans., has announced that its new locker plant, containing an aging room, processing room, quick freezer and 500 lockers, is now in operation for better service to customers in the area.



a new note in bacon wrap



MRS. AMERICA AND ALL HER SISTERS JOIN IN A CHORUS
OF APPROVAL FOR THIS EYE-APPEALING, DE LUXE
FEELING, OPAQUE GREASEPROOF BACON WRAP



Rhinelander Paper Company • Laboratory and Mills at Rhinelander, Wisconsin

New Ceiling Amendments

(Continued from page 10.)

cialty steak products such as chip steaks. The amendment permits an applicant to apply to OPA for a maximum price on showing that he possesses the required previous experience, or that 50 per cent or more of his total volume of meat sales will consist of specialty products. The amendment permits hotel supply houses to continue to sell, until further notice from OPA, wholesale cuts to other supply houses and wholesalers in short supply. It also prohibits the sale of cattle and calves by a person to a slaughterer who has made an agreement with him to sell meat to a designated person. Club cattle or calves are excepted from this action to the extent that the slaughterer may agree to resell the carcasses or wholesale cuts to the person who sold him the cattle. The amendment also adds 50c per cwt. to the table prices for sales of beef carcasses, sides or hindquarters to war procurement agencies, licensed ship suppliers reselling to ship operators and for sales to ship operators.

AMENDMENT 74, RMPR 169: The amendment increases the prices for carcasses and cuts of beef of Choice and Good grades.

The prices for dressed carcasses of Choice and Good grades are increased \$3.75 and \$3.45 per cwt. respectively. The prices for Kosher and trafer beef hindquarters are increased \$4.20 per

cwt. for Choice grade and \$3.85 per cwt. for Good grade; prices for forequarters are increased by \$3.30 and \$3.05 per cwt. for Choice and Good grades, respectively. Seventy-five per cent of the wholesale cuts of Choice grade derived from the dressed carcass are increased \$5.00 per cwt. Seventy-five per cent of the wholesale cuts of Good grade derived from the dressed carcass are increased \$4.60 per cwt. Prices for Kosher forequarters and hindquarters, Choice grade, are increased \$3.75 per cwt. Prices for frozen boneless beef, army specifications, are increased \$5.35 per cwt. for Choice and \$4.95 per cwt. for Good grades. No changes are made in the prices for boneless processing beef.

The price increases for Choice and Good fabricated cuts sold by hotel supply houses to purveyors of meals range from 25c to \$10.75 per cwt. For example prices for oven-prepared rib are increased \$6.60 and \$6.15 per cwt. for AA and A grades, respectively; T-bone steak, \$7.15 and \$6.75 per cwt. for AA and A grades respectively; Boneless round prices are increased \$8.30 and \$6.80 per cwt. for AA and A grades, respectively.

The amendment also increases the selling additions of wholesalers and peddler truck sellers on sales of beef and veal by 25c per cwt. The selling addition of licensed ship suppliers, other than slaughterers, is increased 20c per cwt. on beef. This is to bring the regulation

into conformity with the Price Control Extension Act of 1946.

The requirement that the wholesaler deduct 50c per cwt. from the zone price on sales of beef and veal items to a peddler truck seller is eliminated. It is further provided that a peddler truck seller, instead of his regular addition, may add 50c per cwt. to the price he pays for beef and veal items purchased from a wholesaler provided that he complies with certain specified record keeping requirements. This action was taken because in some localities, where peddler truck sellers depend upon wholesalers as their source of supply, the wholesalers have refused to sell to them because of the required deduction, preferring to sell direct to retail stores.

AMENDMENT 27, MPR 239: The amendment increases the prices for practically all the lamb and mutton items covered by the regulation. The prices for lamb and mutton kidneys and neck bones are not changed.

Stating the increases on a dollars per cwt. basis, the prices for AA and A grade lamb items in the table in section 1364.177 (b) are increased as follows: carcass, \$6.25; hindsaddle, \$5.25; leg, \$7.25; loin, \$7.50; hotel rack, \$8.00; and ycke, \$4.25. Prices for lamb carcass, B and C grades, are increased \$4.50. Prices for mutton carcass, S and M grades, are increased \$2.25 and R grade, \$2.50. Commensurate increases are made in the prices listed in the other tables.

The amendment also increases the

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ASMUS BROTHERS

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G	500 Lb.	34 F.P.M.	169.00
B	1000 Lb.	11 F.P.M.	169.00
C	1000 Lb.	17 F.P.M.	189.00
J	1000 Lb.	34 F.P.M.	209.00
D	2000 Lb.	9 F.P.M.	189.00
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**SPENCER
KELLOGG**

AND SONS, INC.

DECATUR 80, ILLINOIS

selling additions of wholesalers, peddler truck sellers and ship suppliers, other than slaughterers, by 25c per cwt.

The time limit during which hotel supply houses may sell wholesale cuts to other hotel supply houses or wholesalers is extended indefinitely, in conformity with a similar action taken with respect to the provisions of Revised Maximum Price Regulation 169.

AMENDMENT 16, MPR 398: The amendment increases the price for raw leaf lard from \$12.75 to \$17.25 per cwt. This action follows an increase in the maximum prices for live hogs. The selling additions of wholesalers and peddler truck sellers are increased by 25c per cwt. The definition of "hotel supply house" is amended to eliminate the time limitation during which hotel supply houses may sell wholesale cuts to other hotel supply houses and wholesalers.

AMENDMENT 27, MPR 398: The amendment increases ceiling prices on Braunschweiger in all casings \$1 per cwt.; increases ceiling prices for "special type chopped pork" \$1.75 per cwt.; increases independent peddlers' mark-ups 25c per cwt.; provides a method for pricing sausage items in vinegar and/or brine packed in 1-gallon glass jars, including necessary reporting provisions to be used in conjunction therewith; and revises the definition of "ship chandler."

Increases in the ceiling prices for all types of Braunschweiger and for "special type chopped pork" are made necessary by the increases in costs of ingredients.

AMENDMENT 22, MPR 469: The amendment carries into effect the formal recommendation of the Secretary of Agriculture that ceiling prices on live hogs, Chicago basis, be increased \$1.40 per cwt. above the ceiling prices which were in effect on June 30.

The amendment increases live hog prices from \$14.85 per cwt. to \$16.25 per cwt. at Chicago, and makes appropriate increases at all other terminal markets, interior markets and buying stations.

In making the necessary price adjustments, ceiling prices at all points have been increased at least \$1.25 per cwt. In addition, most terminal market ceilings have been increased an additional 15c per cwt. Some few were given increases of either 5 or 10c, however. Also a small number of the interior market ceiling prices have been increased either 5 or 10c per cwt. The additional increases (in excess of the general \$1.25 per cwt. raise) being made at most terminal markets and the affected interior markets are expected to restore a more normal flow of hogs to the markets.

It is anticipated that the additional increases will tend to channel a larger volume of hogs through the principal markets, thereby restoring a more normal volume of live hog receipts to the affected markets. It also is expected that enforcement difficulties will be lessened as a result of the ceiling price changes.

In addition to making these ceiling

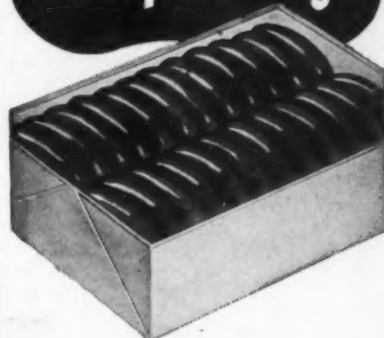
(Continued on page 28.)

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SIZE
SAME
STRENGTH**

By Actual Test



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Sheep Casings**



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SURE-SELLING FRANKS...**

**CUT BREAKAGE LOSSES...
DEPEND ON TWICE-TESTED**

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Whatever your casing needs... orders filled quickly from over 79 different sized, fine NATURAL CASINGS, including imported casings.

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For Tomorrow's Business

NEW EQUIPMENT *and Supplies*

SMALL HOG DEHAIRER

Of interest to smaller packing plants that are slaughtering up to 40 hogs per hour is a new type of hog dehairer developed by the John J. Dupps Co., Cincinnati, O. The unit incorporates features which make it easier to operate and to clean; its overall weight is said to be considerably less than other dehairers of similar capacity.

The unit is designed for the packer whose killing volume makes it economical to operate a hand throw-in and throw-out model. The divider plates, which prevent the hog's legs from getting into the beater arms, are welded to the base of the dehairer instead of being bolted to the throw-out bar. The Rujak type of construction reduces to a minimum the weight that must be lifted in throwing out the dehaired hog.

Not only does the welding of the divider plates to the base of the unit eliminate considerable weight in the form of bolts and nuts, but further weight is saved through the use of single piece stamped end frames and by employing steel divider plates rather than the standard cast iron.

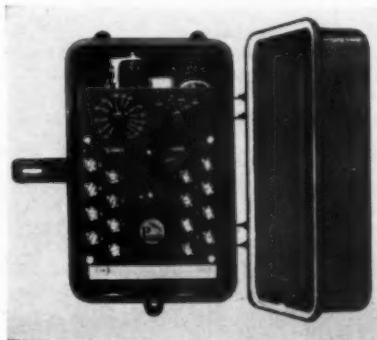
The position of the divider plates is such that they in no way impede access to the beater arms for the purpose of replacing beaters or beater tips. All of the bolts of the dehairer can be reached easily and removed with a standard box or open end wrench.

The welded construction, stamping of dehairer parts and the use of steel instead of cast iron is said to prolong the life expectancy of the unit and to cut maintenance requirements.

The machine has a warm water spray line on top and the hair is allowed to fall to the floor from which it can be gathered at the end of the day's operations. Plants equipped with the dehairer report they are able to kill 40 hogs per hour with two men on dropping, scalding, dehairing and gambreling.

ELECTRONIC TIMER

A new electronic timer, type 30HLI, for intervals from 1/20 of a second to 4 minutes has been announced by Photoswitch, Inc., Cambridge, Mass. Type 30HLI provides four basic types of



timing: interval, delayed action, automatic repeat, and programming, plus variations of these basic types. It is recommended by the manufacturer for process control and machine timing when long life, repeat-cycle operation, or precise accuracy is demanded.

Type 30HLI is a universal timer with an accuracy variation of less than 2 per cent. The whole electrical circuit is extremely flexible and the basic circuit is so designed that it is self-compensating for changes in line voltage. The unit employs only one tube and one relay and either 115 V. or 230 V. supply line may be used. Net weight is 8 lbs.

ROOM AIR CONDITIONERS

Three newly-created Yorkaire room conditioners, two of them window sill models, designed for air conditioning small offices and homes, have just been

announced by York Corporation. Each unit is styled in a walnut wood cabinet to harmonize with every type of interior.

The firm says the new models are compact, easily installed, and may be used the year round. They lower both humidity and temperature, clean and circulate the air, and remove stale inside air. Removable filter pads can be changed in a moment. While cooling, each conditioner can remove 60 cu. ft. of stale and smoky air per minute, and without cooling, can change 240 cu. ft. per minute.

NEW HEAVY-DUTY TRUCKS

Three new heavy-duty trucks, each available in ten models, have been developed by the Dodge division of Chrysler Corp., Detroit, Mich. The 30 models comprise 60 gross vehicle weight classifications ranging up to 23,000 lbs. and in tractor-trailer ratings up to 37,000 lbs. Engineered for rugged service the trucks are claimed by the manufacturer to give outstanding performance.

The new line, which incorporates many recent engineering features, includes one 2½-ton truck in five wheelbases ranging from 136 to 235 in., and two 3-ton trucks with five wheelbases ranging from 136 to 196 in. Engines used in the three lines were developed from those proved during hard use in the war. The six-cylinder engine which powers the 2½-ton trucks develops 115 hp at 3,200 rpm and 225 lb. ft. of torque at 1,200 rpm. The six-cylinder engine which powers the 3-ton models develops 128 hp at 3,000 rpm and 270 lb. ft. of torque at 1,200 rpm.

Cylinder blocks are of hard metal and the aluminum alloy pistons are coated to prevent scuffing. Four piston rings, in a combination of three compression and one oil ring, are employed. The crankshaft in the new engines has nine counterweights and is supported by seven bearings, of the multiple layer type. Sodium-cooled exhaust valves increase valve life and improve engine performance. A new type manifold improves fuel distribution to each cylinder by taking advantage of intake ram to provide high power and torque over a wide speed range. The completely new downdraft carburetor incorporates a governor and fuel filter, both integral. Radiator area is large and is equipped with a pressure type cap reducing water and anti-freeze losses.

The new trucks have five-speed transmissions, equipped with power take-off openings on either side. Rear axles and rear brakes are of the full-floating type.





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For Grinder Plates and Knives
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C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole... one sided or reversible... equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpener and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

C-D SUPERIOR KNIVES

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THE SPECIALTY
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New Ceiling Amendments

(Continued from page 25.)

price changes the amendment also removes for enforcement reasons the 75c per cwt. reduction heretofore required on sales of sows, boars and stags, and makes necessary revisions required by consistency in all related provisions of the regulation, including record keeping and invoicing provisions.

The eliminated "sow differential" of 75c per hundred pounds had created a problem for buyers and sellers and marketing agencies because of the difficulty of identification of sows from gilts in many borderline cases. Reputable members of the slaughtering industry have recommended that the differential be eliminated since it tended to hinder them in competing for hogs against buyers who were less scrupulous in observing the requirements of the regulation.

It is believed that the percentage of sows, boars and stags in the total of all hogs which will be marketed during coming months will be extremely small.

In addition to these changes, the amendment also revokes the designation of Idaho Falls, Ida. as a terminal market; designates Muskogee, Okla. as a terminal market with appropriate differentials over buying stations in the surrounding area; designates Anderson, Ind.; Arkansas City, Kan.; Davenport, Ia.; and Pittsburg, Kan. as interior markets with necessary differentials above surrounding buying station ceilings, and increases by 10c per cwt. in addition to the general \$1.25 increase the ceiling prices for buying stations in the eastern zone of Idaho. These changes have been made either to prevent diversion, or to correct inequities which existed in the former price differentials between the indicated points and competing markets.

AMENDMENT 6, MPR 574: The amendment increases the overriding ceiling prices for cattle and calves by \$2.25 per cwt. except in Zones 1, 2, and 3 and Spokane where slightly smaller increases are provided. The maximum and minimum prices in the ranges of cattle prices are increased by \$2.25 per cwt. in the case of the Choice grade and \$2 for the Good grade with the exception of the western area where the increases are slightly less than these amounts.

Prices fixed by the amendment are in accordance with the recommendation of the Secretary of Agriculture that the following maximum prices per hundred pounds be established for cattle, Chicago basis: an overriding ceiling of \$20.25, with maximum stabilization ranges of \$19.25 on Choice, \$17.75 on Good and \$13 on Commercial grades.

Under the previous zone differentials, slaughterers along the Pacific Coast have been competing to an unusual degree for cattle in Zones 4 and 7. To equalize the competitive position of West Coast slaughterers in the cattle market with those in Zones 4 and 7, the increases in ceilings and in maxi-

(Continued on page 38.)

in sausage,
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results in
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New Trade Literature

Vibration Control (NL 283).—The new Type LK Vibro-Isolator is announced in a bulletin which gives complete description and engineering data. Type LK is a simplified steel spring vibration isolating unit, designed in 26 sizes for rated loads of 75 to 12,000 lbs. Adjustable resilient chocks in the four corners of the housing act as stabilizers.—Korfund Co.

Industrial Thermometers (NL 312).—Detailed description and illustration of new 4, 7, 9, and 12 in. thermometers is available in a bulletin which explains several new features, including a rust-resistant and dust proof brass case, double strength glass shield, snap-on cap and large, one-piece reading scale. The manufacturer claims precision accuracy, adaptability of installation and high sensitivity for the thermometers.—Palmer Thermometers, Inc.

Floor Trucks (NL 315).—This two-color four-page bulletin featuring modern floor trucks contains detailed specifications, descriptions and illustrations, of the various series of wheels used, the truck casters and finer points of construction of the trucks themselves. Illustrations of the Warehouser and Handy-Andy model floor trucks, a cut-away photograph of caster construction, lists of capacities and selling prices, are also included. Illustrations of the company's other material handling equipment are shown.—Rapids-Standard Co., Inc.

Steam Pumps and Condensers (NL 317).—C. H. Wheeler, Philadelphia, Pa., has issued three bulletins of four pages each, describing the company's line of water cooling towers, dual bank steam condensers and steam jet ejector type vacuum pumps. The bulletins contain photographs and data plus description of special features of the units.—C. H. Wheeler.

Blowers, Compressors and Pumps (NL 318).—A profusely illustrated 16-page booklet has been released by Allis-Chalmers to explain the firm's line of turbo-blowers, rotary compressors and vacuum pumps. The booklet shows the simple construction of the turbo-blower and explains the importance of having complete information in order to figure blowers correctly. Graphs and charts depicting influence of water vapor, capacities and other data are reproduced.—Allis-Chalmers.

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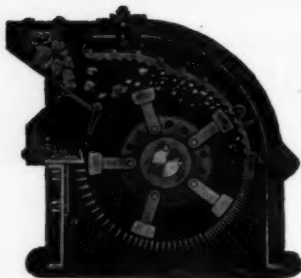
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PROVISIONS AND LARD

Weekly Review

AMI PROVISION REPORT

The last two weeks of August showed further liquidation by packers of their high-priced pork and lard in anticipation of the return of price ceilings on September 1, according to the American Meat Institute's provision stocks report for August 31. Stocks of all pork meats at the close of August were 31 per cent smaller than at mid-month and 25 per cent under the level of a year earlier. August 31 lard inventories were 50 per cent less than two weeks before and down 67 per cent from 1945.

Reduction in stocks during the closing weeks of August applied to most categories of product. Total D.S. cured meats were down 36 per cent compared with mid-month and S. P. and D. C. cured meat inventories were 30 per cent smaller. Fresh frozen items showed a decline of 36 per cent for the period. In most cases stocks were considerably under the 1945 level, but frozen-for-cure hams, cured and frozen picnic and S. P. cured and frozen bellies showed gains.

Provision stocks as of August 31, 1946, as reported by a number of representative companies to the American Meat Institute, are shown in the following table. Because the firms reporting their stocks to the Institute are not always the same from period to period (although comparisons are always made between identical groups) the table below shows August 31 stocks as percentages of the holdings two weeks earlier and on the same date a year earlier.

AMERICAN MEAT INSTITUTE PROVISION STOCKS REPORT

	August 31 stocks as Percentages of Inventories on Aug. 17, Sept. 1, 1946	1945
D. S. PRODUCT		
Bellies (Cured).....	63	26
Pat Backs (Cured).....	62	12
Other D. S. Meats Cured.....	73	43
TOTAL D. S. CURED ITEMS.....	64	23
TOT. FROZ. FOR D. S. CURE..	4	13
S. P. & D. C. PRODUCT		
Hams, Sweet Pickle Cured		
Regular.....	70	42
Skinned.....	58	43
All S. P. Hams.....	58	43
Hams, Frozen-for-Cure.....	151	339
Regular.....	71	118
Skinned.....	73	123
All frozen-for-cure hams.....	73	123
Picnics		
Sweet pickle cured.....	53	148
Frozen-for-cure.....	78	494
Bellies, S. P. and D. C.		
Sweet pickle cured.....	76	111
Frozen-for-cure.....	77	837
Other Items		
Sweet pickle cured.....	74	62
Frozen-for-cure.....	65	54
TOTAL S. P. & D. C. CURED.....	70	78
TOTAL S. P. & D. C. FROZEN..	76	268
BARRELED PORK.....	56	17
FRESH FROZEN		
Loin, shoulders, butts and		
spareribs.....	46	21
All other.....	75	114
Total.....	64	52
TOTAL OF ALL PORK MEATS.....	69	71
RENDERED PORK FAT.....	57	66
LARD.....	50	33

Note: A considerable quantity of cured, frozen and canned pork and lard is held for USDA.

USDA MEAT PURCHASES DURING JULY

Meat and meat food products purchases by the Department of Agriculture during July for use by the Red Cross, territorial emergency and other purposes totaled almost \$980,446 bringing the total for the first seven months of this year to \$203,737,905. Largest purchases during June were of canned pork meats, frozen pork, lard and frozen beef and veal. Heavy pork and lard purchases in June, coupled with light kill, cut U.S. civilian supplies sharply.

Commodity	July, 1946, lbs.	Jan. 1, thru July 31, 1946	July, 1946	Jan. 1, thru July 31, 1946
Quantity				
F.O.B. Cost				
Livestock and Meat				
Beef & veal, frozen.....	628,010	135,071,353	\$ 67,199	\$ 29,817,546
Horse meat, cured, tierces.....		2,867,000		372,710
Hog casings, bundles.....		4,622		7,192
Lamb & mutton, frozen.....	4,396	8,787,375	625	1,340,290
Lard & rendered pork fat.....	846,742	257,674,731	135,508	39,812,049
Meats, canned				
Beef.....	96,348	82,335,433	37,165	29,189,333
Horse meat & gravy.....	3,600,000	15,684,310	587,275	2,574,216
Meat food prod. & rations.....		20,392,195		8,186,738
Pork.....		138,664,312		53,624,451
Vienna sausage & potted meat.....		690,000		241,500
Pork, frozen.....	485,337	98,086,896	102,247	21,622,481
Pork, smoked.....		15,360		5,162
Pork, sweet pickled & salted.....	247,000	114,689,210	34,615	16,838,559
Tallow, edible.....	114,000	794,057	15,817	105,708
			\$ 980,446	\$203,737,905

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection, during July, 1946, by stations compared with a month earlier:

	Cattle	Calves	Hogs	Sheep and Lambs
NORTH ATLANTIC				
New York, Newark,				
Jersey City.....	58,297	53,484	197,507	200,051
Baltimore &				
Phila.....	24,662	2,703	97,067	12,470
NORTH CENTRAL				
Cinti., Cleve. &				
Indpls.....	50,320	11,296	226,461	37,936
Chicago,				
Elburn.....	120,146	30,087	345,598	117,330
St. Paul-Wis.				
group ¹	81,223	58,772	260,014	51,609
St. Louis area ²	67,420	40,036	270,713	110,250
Sioux City.....	37,997	2,022	126,788	39,090
Omaha.....	71,012	5,088	196,371	82,546
Kansas City.....	92,970	31,636	132,517	115,026
Iowa &				
S. Minn. ³	58,104	18,524	530,434	156,224
SOUTHEAST⁴	25,658	20,528	41,651	5,139
S. CENT.				
WEST ⁵	101,571	78,436	175,477	260,550
ROCKY MOUN.				
TAIN ⁶	24,371	4,011	51,644	33,411
PACIFIC⁷	83,779	17,755	120,805	171,531
Total-July.....	1,238,979	542,380	3,862,690	1,737,881
Total-June.....	450,970	294,157	2,316,340	1,677,837
Av. July 5-yr. 1941-45).....	997,769	471,424	3,973,147	1,780,205

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended August 31, 1946:

	Week August 31	Previous week	Year ago
Cured meats, pounds.....	17,268,000	6,299,000	26,778,000
Fresh meats, pounds.....	30,390,000	40,833,000	29,531,000
Lard, pounds.....	1,523,000	178,000	3,874,000

CHICAGO PROVISION STOCKS

Packers cleaned out their holdings during the last weeks of price freedom and on August 31 stocks of meat at Chicago totaled only 14,065,469 lbs. compared with 28,901,929 lbs. a month earlier. Lard stocks at Chicago at the close of August amounted to 3,544,516 lbs. against 3,884,650 lbs. on July 31. Holdings of D. S. fat backs were reduced sharply during August, totaling only 60,780 lbs. at the close compared with 3,025,123 lbs. at the opening. S. P. skinned hams were down from 6,351,000 lbs. on July 31 to 2,844,869 lbs. on August 31 and S. P. belly inventories at the close of August were only 3,837,395 lbs. against 7,275,858 lbs. a month earlier.

Chicago provision stocks as of August 31, 1946:

(a) Made since Oct. 1, 1945. (b) Made previous to Oct. 1, 1945.

The above figures cover all meat and lard in storage in Chicago, including holdings owned by the CCC.

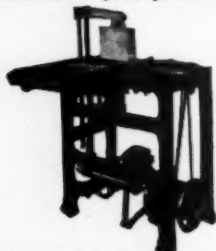
	Aug. 31, 1946 lbs.	July 31, 1946 lbs.	Aug. 31, 1945 lbs.
All barreled pork (bbls.).....		161	1,722
P. S. lard (a).....	296,589	1,172,517	1,400,795
P. S. lard (b).....			
Other lard.....	3,429,025	2,712,133	6,924,702
Total lard.....	3,544,516	3,884,650	8,325,497
D. S. cl. bellies.....			
(contr).....	210,700	10,000	6,900
D. S. cl. bellies (other).....	961,996	3,476,430	4,456,098
Total D. S. cl. bellies.....	1,172,696	3,486,430	4,463,598
D. S. rib bellies.....			
D. S. fat backs.....	60,780	3,025,123	2,390,511
S. P. regular hams.....	411,460	601,244	692,978
S. P. skinned hams.....	2,844,869	6,351,000	3,794,470
S. P. bellies.....	3,837,395	7,275,858	3,065,806
S. P. picnic, S. P. Boston shdr.....	1,468,084	2,497,780	763,761
Other cuts meats.....	4,270,176	5,565,494	6,725,327
Total all meats.....	14,065,469	28,901,929	22,826,451

(a) Made since Oct. 1, 1945. (b) Made previous to Oct. 1, 1945.

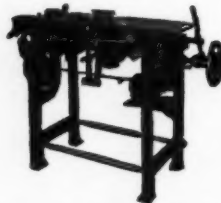
The above figures cover all meat and lard in storage in Chicago, including holdings owned by the CCC.

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Today more than ever, lard and shortening producers are faced with the need for cutting the production cost of their product. Usually one of the major cost items is carton packaging. If your plant still sets up and closes cartons by expensive hand methods, it will pay you to investigate the many advantages of using PETERS automatic and semi-automatic carton setup and closing units. Carton users everywhere are finding that these machines are increasing production, saving labor, and building greater profits. Send us samples of the cartons you are using. We will gladly make recommendations for your specific requirements.



PETERS JUNIOR CARTON FORMING AND LINING MACHINE sets up 35-40 cartons per min., one operator. Can be made adjustable to handle several carton sizes.



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MEAT AND SUPPLIES PRICES Chicago

WHOLESALE FRESH MEATS

*Carcass Beef

	Week ended Sept. 7, 1946 per lb.
Steer, hfr., choice, all wts.	2480
Steer, hfr., good, all wts.	2350
Steer, hfr., com., all wts.	1805
Steer, hfr., utility, all wts.	1605
Cow, commercial, all wts.	1805
Cow, canner and cutter.	1830
Hindquarters, choice	2750
Forequarters, choice	2235
Cow, hdq., commercial.	1890
Cow, foreq., commercial.	1705

*Beef Cuts

Steer, hfr., sh. loin, choice.	3805
Steer, hfr., sh. loin, good.	3540
Steer, hfr., sh. loin, com.	2580
Steer, hfr., sh. loin, util.	2255
Cow, sh. loin, com.	2580
Cow, sh. loin, util.	2255
Steer, hfr., round, choice.	2780
Steer, hfr., round, good.	2615
Steer, hfr., rd., commercial.	1830
Steer, hfr., rd., utility.	1635
Steer, hfr., loin, choice.	3505
Steer, hfr., loin, good.	3290
Steer, hfr., loin, commercial.	2355
Cow, loin, commercial.	2350
Cow, loin, utility.	1890
Cow, round, commercial.	1930
Cow, round, utility.	1655
Steer, hfr., rib, choice.	2955
Steer, hfr., rib, good.	2790
Steer, hfr., rib, commercial.	2155
Steer, hfr., rib, utility.	1905
Cow, rib, commercial.	2155
Cow, rib, utility.	1905
Steer, hfr., sir., choice.	3255
Steer, hfr., sir., good.	3090
Steer, hfr., sir., com.	2155
Steer, hfr., cow flank.	1855
Cow, sirloin, commercial.	2155
Cow, sirloin, util.	1855
Steer, hfr., flank steak.	2405
Cow, flank steak.	2405
Steer, hfr., reg. chk., choice.	2555
Steer, hfr., reg. chk., good.	2390
Steer, hfr., reg. chk., com.	1805
Steer, hfr., reg. chk., utility.	1605
Cow, reg. chk., commercial.	1805
Steer, hfr., c. c. chk., choice.	2255
Steer, hfr., c. c. chk., gd.	2130
Steer, hfr., c. c. chk., com.	1655
Steer, hfr., c. c. chk., utility.	1505
Cow, c. c. chk., commercial.	1655
Steer, hfr., fore Shank.	1255
Cow, fore Shank.	1255
Steer, hfr., brisket, choice.	1730
Steer, hfr., brisket, good.	1730
Steer, hfr., brisket, com.	1530
Steer, hfr., brisket, utility.	1530
Cow, brisket, commercial.	1530
Steer, hfr., back, choice.	2655
Steer, hfr., back, good.	2490
Cow back, commercial.	1905
Steer, hfr., arm chuck, choice.	2380
Steer, hfr., arm chuck, good.	2250
Cow arm chuck, commercial.	1730
Steer, hfr., sh. pl., gd. & ch.	1455
Steer, hfr., sh. pl., com. & util.	1380
Cow short plate, commercial.	1380

*Quot. on beef items include permitted additions for zone 5, plus 25¢ per cwt. for local del.

*Veal—Hide on

Choice carcass	2050
Good carcass	1950
Choice saddles	2325

*Veal prices include permitted addition for Zone 5, 25¢ per cwt. for double wrapping and 25¢ per cwt. for delivery.

*Beef Products

Brains	7 1/4
Hearts, cap off.	15 1/4
Tongues, fresh or fro.	22 1/4
Tongues, can., fresh or fro.	22 1/4
Sweet breads	23 1/4
Ox-tails, under 1/2 lb.	8 1/4
Tripe, scalded	4 1/4
Tripe, cooked	8 1/4
Livers, unblemished	25 1/4
Kidneys	11 1/4

*Veal and Lamb Products

Brains	9 1/4
Calf Livers, Type A.	49 1/4
Sweetbreads, Type A.	39 1/4
Lamb tongues	15

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweet-breads, brains & cutlets) \$2.00.

**Lamb

Choice lambs	3800
Good lambs	3600
Commercial lambs	3400
Choice hind saddle	3800
Choice fore	3600
Good fore	3400
Hotel racks	4100

**Mutton

Choice and Good sheep	3800
Commercial sheep	3600
Choice and Good saddles	3800
Commercial saddles	3600
Choice and Good fore	3800
Commercial fore	3600
Mutton legs, choice	3800
Mutton loins, choice	3800

**Quot. on lamb and mutton are for Zone 5 and include 10¢ for moisture, plus 25¢ per cwt. for del.

Fresh Pork and Pork Products

Reg. pork loins, und. 12 lbs.	29 1/2
Picnics	29 1/2
Tenderloins, 10-lb. cartons	29 1/2
Tenderloins, loose	29 1/2
Skinned shldrs., bone in	29 1/2
Spareribs, under 3 lbs.	29 1/2
Boston butts, 3/5 lbs.	29 1/2
Boneless butts, c. t.	29 1/2
Neck bones	8
Pigs' feet	8
Kidneys	8
Livers, unblemished	18 1/2
Brains	12 1/2
Ears	6 1/2
Snouts, lean out.	6 1/2
Snouts, lean in.	7 1/2
Heads	8 1/2
Chitterlings	8 1/2
Tidbits, hind feet	8 1/2

Prices on small lots and loose basis.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	29 1/2
Fancy skinned hams, 14/16 lbs., parchment paper	29 1/2
Fancy trim, brisket off, bacon, 8 lb. down, wrap	29 1/2
Square cut seedless bacon, 8 lb. down, wrap	29 1/2
Beef sets, smoked	29 1/2
Insides, D Grade	29 1/2
Outsides, D Grade	29 1/2
Knuckles, D Grade	29 1/2

Quotations on pork items are small lot, loose, wrapped, f.o.b. Chicago, subject to OPA quantity differential.

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	28 1/2
Regular tripe, 200-lb. bbl.	28 1/2
Honey, tripe, 200-lb. bbl.	28 1/2

Ceilings set under RMPC 148 and MPB 398, Zone 5, for small lots, no packaging or delivery additions included.

BARRELED PORK AND BEEF

Clear fat back pork:	
80-100 pieces	24 1/2
100-125 pieces	24 1/2
Clear plate pork, 25-35 pieces	25 1/2
Brisket pork	25 1/2
Plate, beef, 200-lb. bbls.	25 1/2
Ex. plate beef, 200 lb. bbls.	25 1/2

Quot. on pork items are for carlot, Chicago zone, under RMPC 148, and for beef under RMPC 160.

SAUSAGE MATERIALS

Small lots, Chgo. zone, loose basis, under various ceiling orders	19 1/2
Reg. pork trim, (50% fat)	19 1/2
Sp. lean pork trim, 85%	20 1/2
Ex. lean pork trim, 95%	20 1/2
Pork cheek meat	19 1/2
Pork livers, unblemished	19 1/2
Boneless bull meat	19 1/2
Boneless chucks	19 1/2
Shank meat	19 1/2
Beef trimmings	19 1/2
Dressed canners	19 1/2
Dressed cutter	19 1/2
Dressed bologna bulk	19 1/2
Pork tongues	19 1/2
Boneless veal	19 1/2
Skinned neck, back, ham and shoulder fat	19 1/2

SHRIMP SAUSAGE

Coriander, dry, in hog bungs.....	50%
Coriander.....	32%
Coriander.....	42%
Coriander.....	42%
Coriander.....	33%
Coriander.....	64%
Coriander.....	52%
Coriander.....	29%
Coriander.....	43%
Coriander.....	38

DOMESTIC SAUSAGE

(Quotations cover Type 2, except where otherwise noted.)

Pork sausage, hog casings Type 1.....	30%
Pork sausage, bulk Type 1.....	28
Frankfurts, in hog casings.....	32
Frankfurts, natural casings.....	20%
Salami, artificial casings.....	25%
Liver sausage, fr. hog casings.....	26
Small liver sausage, hog bungs.....	24%
Bratwurst, sewed bungs.....	28%
Bratwurst, other bungs.....	26%
Head cheese.....	20%
New Raz., natural casings.....	38%
Mixed lunch, natural casings.....	25%
Travels and blood.....	29%
Spiced sausage.....	24%
Chase.....	20%
Pollard sausage.....	29%

Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packing costs.

*Individual sellers' ceiling.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for week ended August 31, 1946, were 4,574,000 lbs.; previous week 4,994,000 lbs.; same week last year 5,855,000 lbs.; January 1 to date 233,289,000 lbs., compared with 246,724,000 lbs. a year earlier.

Shipments of hides from Chicago for the week ended August 24, 1946, were 5,034,000 lbs.; previous week 5,507,000 lbs.; same week last year 4,323,000 lbs.; January 1 to date 153,579,000 lbs.; a year earlier shipments totaled 154,108,000 lbs.

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	15.13
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago.....	15.51
Deodorized and bleached soybean oil, in tanks, f.o.b. mills, Decatur.....	18.41
Corn oil, in tanks, f.o.b. mills.....	12%
Deodorized and bleached peanut oil, del'd Chicago.....	15.49

OLEOMARGARINE

White domestic, vegetable.....	25 @ 20
White animal fat.....	19 1/2
Water churned pastry.....	18
Milk churned pastry.....	19
Vegetable type.....	20

LARD

Prime Steam, tierces.....	18.30b.
Prime Steam, loose.....	17.30b.
Raw Leaf.....	17.25b.

Packers' Wholesale Prices

Refined lard tierces, f.o.b. Chicago C. L.....	19.05
Kettle rend, tierces, f.o.b. Chicago C. L.....	19.55
Leaf, kettle rend, tierces, f.o.b. Chicago C. L.....	19.30
Neutral, tierces, f.o.b. Chicago C. L.....	20.05
Standard Shortening, tierces, (North) c.a.f.....	17.10
Standard Shortening, tierces, (South) c.a.f.....	16.85
Hydrog. Shortening, tierces (North).....	18.35
Hydrog. Shortening, tierces (South).....	18.35

SHIPPER'S PUBLIC HEARING

The National Perishable Freight Committee will hold a shipper's public hearing at committee headquarters, Room 308, Union Station bldg., 516 W. Jackson blvd., Chicago, Ill., on September 12, commencing at 10 a.m. Chicago time. Some of the subjects to be given consideration are: Lists of perishable commodities; scheduled refrigerator car service; and defining meat peddler cars. All perishable commodity shippers are invited to bring their problems before the committee.

LARGEST SUPPLY OF FEED GRAIN PER ANIMAL

In a recent survey of the feed situation the U. S. Bureau of Agricultural Economics stated that it appeared that the feed grain supply per animal unit in 1946-47 would be the most liberal in history. Also, the crop of new hay and record carry-over stocks will provide liberal supplies of hay per animal unit during the coming year.

TIME TO CHECK YOUR SALT!

	YES	NO	DONT KNOW
Are you using the right grade?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are you using the right grain?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Are you using the right amount?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

● If your salt doesn't meet your needs 100%, we'll gladly give you expert advice based on your individual requirements. No obligation. Just write the Director, Technical Service Dept. IY-7

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.



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STANDARD
TRACK DOOR
equipped with
ADJUSTOFLEX
TRACK PORT
OPERATOR and
COMPENSATOR**



This operator is the ultimate in flexibility—positively coordinated operation of entrance door and track port with no strain on the operating mechanism.

Ask for Bulletin 250

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BUILT COLD STORAGE DOORS
HAGERSTOWN, MARYLAND

BRANCHES IN PRINCIPAL CITIES



You have to know quality... and you do

You men, the packers upon whom America depends so much for their high quality meats have to know what the meaning of quality is! And you do! For that reason the health standards of America are so high. And for that reason you have selected top quality Adler Stockinettes to do the important job of protecting these precious meats on their shipments.

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MADE BY
THE ADLER CO.
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TIDEWATER RED CYPRESS

Is the Answer to Any
Problem of DECAY...
ODOR, TASTE or ACID!

...Its Superior Qualities Make It Ideal for a Wide Range of Industrial Uses

The Indians knew it, the Spaniards knew it, the French knew it, and those of English descent of the Southeastern regions have known for 150 years the superior qualities of Tidewater Red Cypress and its resistance to decay. Along the Atlantic Coastal Plain where lie buried cypress trees that grew over 100,000 years ago in the Pleisto-

cene Age, many of which have since been dug up, give mute evidence of the lasting qualities of cypress never equalled for its decay resistance. In more recent years industry has also learned that it lacks the difficulties of odor, taste and acid. Tidewater Red Cypress has ALL the qualities you demand for many specific industrial demands.



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FLEISHEL LUMBER CO.

4235 DUNCAN AVE. • ST. LOUIS 10, MO. • NEWSPED 2100

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	2605
Steer, heifer, good.....	2475
Steer, heifer, commercial.....	1930
Steer, heifer, utility.....	1730
Cow, commercial.....	1930

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

KOSHER BEEF CUTS

Steer, heifer, fore, choice.....	2570
Steer, hfr., tri., choice.....	2465
Steer, hfr., tri., good.....	2370
Steer, hfr., tri., commercial.....	1970
Steer, hfr., tri., utility.....	1845
Steer, hfr., reg. chk., choice.....	2920
Steer, hfr., reg. chk., good.....	2855
Steer, hfr., reg. chk., commercial.....	2480
Steer, hfr., reg. chk., utility.....	2170

Above quot. include permitted add. for zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

Steer, hfr., rib, choice.....	3080
Steer, hfr., rib, good.....	2915
Steer, hfr., rib, commercial.....	2280
Steer, hfr., rib, utility.....	2030
Steer, hfr., loin, choice.....	3630
Steer, hfr., loin, good.....	3415
Steer, hfr., loin, commercial.....	2480
Steer, hfr., loin, utility.....	2155

Above prices are for zone 9, plus 50c per cwt. for loc. del. Additions for kosher cuts, where permitted, are not included in prices.

FRESH PORK CUTS

Western	
Pork loins, fresh, 12 lbs. dn.....	30 1/2
Shoulders, regular.....	22
Butts, regular 3/8 lbs.....	26 1/2
Hams, regular, under 14 lbs.....	24
Hams, skinned fresh, under 14 lbs.....	24
Picnics, fresh, bone in.....	28
Pork trimmings, ex. lean.....	32
Spareribs, medium.....	19 1/2
Bellies, sq. cut, seedless, 8/12.....	21 1/2
City	
Pork loins, fr., 10/12 lbs.....	32 1/2
Shoulders, regular.....	23 1/2
Butts, boneless, C. T.....	32
Hams, regular, under 14 lbs.....	24
Hams, sknd., under 14 lbs.....	26
Picnics, bone in.....	23 1/2
Pork trim, ex. lean.....	32
Pork trim, regular.....	19 1/2
Spareribs, medium.....	19 1/2
Boston butts, 3/8 lbs.....	23
Bellies, sq. cut, seedless, 8/12.....	21 1/2

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, SEPTEMBER 5, 1946

REGULAR HAMS

Fresh or Frozen		S.P.
8-10.....	22 1/2	22 3/4
10-12.....	22 1/2	22 3/4
12-14.....	22 1/2	22 3/4
14-16.....	21 1/2	22

BOILING HAMS

Fresh or Frozen		S.P.
16-18.....	21 1/2	22
18-20.....	20 1/2	21
20-22.....	20 1/2	21

SKINNED HAMS

Fresh or Frozen		S.P.
10-12.....	24 1/2	24 3/4
12-14.....	24 1/2	24 3/4
14-16.....	23 1/2	24
16-18.....	23 1/2	24
18-20.....	22 1/2	23
20-22.....	22 1/2	23
22-24.....	22 1/2	23
24-26.....	22 1/2	23
26-28.....	22 1/2	23
28-30.....	22 1/2	23
30-up.....	22 1/2	23

PICNICS

Fresh or Frozen		S.P.
4-6.....	20 1/2	20 1/2
6-8.....	20 1/2	20 1/2
8-10.....	20 1/2	20 1/2
10-12.....	20 1/2	20 1/2
12-14.....	20 1/2	20 1/2

Short shank 1/2c over.

SMOKED MEATS

Reg. hams, under 14 lbs.....	24 1/2
Reg. hams, 14/18 lbs.....	24 1/2
Skd. hams, under 14 lbs.....	24 1/2
Skd. hams, 14/18 lbs.....	24 1/2
Skd. hams, over 18 lbs.....	24 1/2
Picnics, bone in.....	24 1/2
Bacon, 5/12 lbs.....	24 1/2
Bacon, 12/18 lbs.....	24 1/2
Beef tongues, light.....	21
Beef tongues, heavy.....	21

DRESSED HOGS

Hogs, gd. & ch., hd. on, lt. fat in Sept. 6:	
81 to 99 lbs.....	23 1/2
100 to 119 lbs.....	23 1/2
120 to 139 lbs.....	23 1/2
140 to 159 lbs.....	23 1/2
160 to 179 lbs.....	23 1/2
180 to 199 lbs.....	23 1/2

DRESSED VEAL

Hide off

Choice, 50¢/275 lbs.....	23 1/2
Good, 50¢/275 lbs.....	23 1/2
Commercial, 50¢/275 lbs.....	23 1/2
Utility, 50¢/275 lbs.....	23 1/2

Quot. are for zone 9 and include 50c for loc. del. An additional 1/2c per cwt. permitted if wrapped in stockinette.

DRESSED SHEEP AND LAMBS

Lamb, choice.....	28 1/2
Lamb, good.....	27 1/2
Lamb, commercial.....	26 1/2
Mutton, good & choice.....	27 1/2
Mutton, utility & cull.....	24 1/2

Quotations are for zone 9 dressed and stockinetted.

FANCY MEATS

Tongues, Type A.....	24 1/2
Sweetbreads, beef, Type A.....	24 1/2
Sweetbreads, veal, Type A.....	41 1/2
Beef kidneys.....	24 1/2
Lamb fries, per lb.....	24 1/2
Livers, beef.....	24 1/2
Oxtails, under 1/2 lb.....	24 1/2

Prices 1 c. l. and loose basis for zone 9. For lots under 500 lbs., add \$0.625.

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	\$4.25 per cwt.
Edible suet.....	4.75 per cwt.
Indeible suet.....	4.75 per cwt.

BELLIES

(Square Cut Seedless)

Fresh or Frozen		Cured
Under 8.....	20 1/2	
8-12.....	20	21 1/2
12-16.....	18 1/2	19 1/2
16-18.....	18	19 1/2
20-22.....	17 1/2	18 1/2

D.S. BELLIES

Clear		Rd.
18-20.....	17 1/2	17 1/2
20-25.....	17 1/2	17 1/2
25-30.....	17 1/2	17 1/2
30-35.....	17 1/2	17 1/2
35-40.....	17 1/2	17 1/2
40-50.....	17 1/2	17 1/2

GREEN AMERICAN BELLIES

16-20.....	17
20-25.....	17
25 and up.....	17

FAT BACKS

Green or Frozen		Cured
6-8.....	14 1/2	14 1/2
8-10.....	14 1/2	14 1/2
10-12.....	14 1/2	14 1/2
12-14.....	14 1/2	14 1/2
14-16.....	14 1/2	14 1/2
16-18.....	15 1/2	15 1/2
18-20.....	15 1/2	15 1/2
20-25.....	15 1/2	15 1/2

OTHER D.S. MEATS

Fresh or Frozen		Cured
Regular plates.....	13 1/2	13 1/2
Clear plates.....	12 1/2	12 1/2
Jowl butts.....	12 1/2	12 1/2
Square jowls.....	13 1/2	13 1/2

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

TALLOW AND GREASES: Trade has been very quiet this week with a little yellow and white grease passing at ceiling prices. Current production is, of course, very limited and although smaller producers have some stocks they have not been inclined to sell pending an official statement by OPA in regard to the future of price ceilings. Soapers are expressing some concern over this attitude and point out that the price agency has indicated several times that no changes are in prospect. On the other hand, OPA this week announced increases in the ceiling prices of refined cottonseed, peanut and soybean oils; animal fat producers suggest that it is not illogical to expect adjustments in tallow and greases also.

There was some talk in the trade

MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture during June, 1946, compared with the corresponding period a year earlier:

Ingredient schedule of uncolored margarine:

	June, 1946 lbs.	June, 1945 lbs.
Butter culture	105	...
Butter flavor	501	237
Citric acid	164	121
Corn oil	511,313	622,474
Cottonseed flakes	...	3,755
Cottonseed oil	13,082,725	19,295,015
Derivative of glycerine	50,417	67,324
Diacetyl	46	53
Leucine	6,930	5,117
Leucithin	41,521	37,618
Milk	5,342,095	6,046,167
Monostearine	25,318	26,271
Neutral lard	108,557	152,846
Oil oil	120,057	198,829
Oil stearine	87,646	76,239
Oil stock	16,585	22,070
Peanut oil	600,760	258,109
Salt	901,836	1,031,121
Soda (benzoate of)	24,068	24,437
Soya bean oil	11,012,600	7,856,600
Soya bean stearine	...	448
Tallow	900	1,800
Vitamin concentrate	6,837	7,017
Total	31,995,004	35,733,686

this week that government agencies may tighten restrictions in order to force the sale of tallow and greases, but there was no confirmation that such a plan is being considered.

In the absence of price ceiling revision inedible tallow and greases were still at the ceiling levels shown below and edible tallow returned to its pre-June 30 pricing basis. It will be noted that oleo stearine is again under price control. Current maximums for tallow and greases in carlots, f.o.b. producers' plants, are:

Tallows:	Titre min.	F.F.A. max.	F.A.C. max. unbleached
Edible	41.5	1	5 9%
Fancy	41.5	4	7 8%
Choice	41	5	9 8%
Prime (pkr or rend)	40.5	6	13 or 11 B 8%
or extra	40.5	10	19 or 11 C 8%
Special	40.5	15	33 8%
No. 1	40.5	29	37 8%
No. 2	40.5	40	25 No color 8%
Naptha ext'd bone. 40	50	50	No color 7%
Greases:			
Choice white	37	4	13 or 11 B 8%
A-White	37	8	15 8%
B-White	36	10	19 or 11 C 8%
Yellow	36	15	37 8%
Horse	37.5	20	39 8%
Brown	38	50	No color 7%
Flesh'g. Glue, No. 1.36	15	15	8%
Flesh'g. Glue, No. 2.36	40	21	8
No. 1 Pigskin &	34	2	9 9%
Pigfoot	34	60	No color 7%
Garbage gr.	34	60	No color 7%
Prime Oleo. Stearine	10.61
Yellow Gr. Stearine	8.50
Extra Oleo. Oil (in tierces)	13.04
Prime Oleo. Oil (in tierces)	12.75

AMENDMENT 11, RMPR 74

Maximum prices allowed wholesalers and retailers on animal products feedingstuffs are increased slightly by this amendment.

MEXICAN OIL SHORTAGE

Mexican lard and vegetable oils continue to be in extremely short supply. The 1946 production of vegetable oils is forecast at approximately 94,000 short tons, compared with the 1945 estimated production of 96,000 and the 1944 production of 116,000 tons.

BY-PRODUCTS MARKETS

Blood

Unground, loose	Unit Ammonia
	\$5.53*

Digester Feed Tankage Materials

Unground, per unit ammonia	\$5.53*
Liquid stick, tank cars	2.65

Packinghouse Feeds

Carlots, per ton	
65% digester tankage, bulk	\$86.41**
60% digester tankage, bulk	\$1.03**
55% digester tankage, bulk	75.65**
50% digester tankage, bulk	70.28**
45% digester tankage, bulk	64.90**
50% meat, bone meal scraps, bulk	80.00**
1 Blood-meal	96.43**
Special steam bone-meal	65.00@70.00

Bone Meal (Fertilizer Grades)

Per ton	
Steam, ground, 3 & 50	\$35.00@36.00
Steam, ground, 2 & 26	35.00@36.00

Fertilizer Materials

Per Ton	
High grade tankage, ground	\$ 3.85@ 4.00a
Bone tankage, unground, per ton	30.00@31.00
Hoof meal, unground	4.25@ 4.50

Dry Rendered Tankage

Per unit Protein	
Hard pressed and expeller unground	
55% protein or less	\$1.25*
55 to 75% protein	1.25*

Gelatine and Glue Stocks

Per cwt.	
Calf trimmings (limed)	\$1.00**
Hide trimmings (green salted)	.90
Sinews and pizzles (green, salted)	.95

Per ton	
Cattle jaws, skulls and knuckles	\$45.00a
Pig skin scraps and trim, per lb.	7 1/2@7 1/2

Bones and Hoofs

Per ton	
Round shins, heavy	\$70.00@80.00
light	70.00
Flat shins, heavy	65.00@70.00
light	65.00
Blades, buttocks, shoulders & thighs	62.50@65.00
Hoofs, white	nominal
Hoofs, house run, assorted	40.00@45.00
Junk bones	136.00

Animal Hair

Winter coll dried, per ton	\$ 60.00
Summer coll dried, per ton	35.00@40.00
Winter processed, black, lb.	9
Cattle switches	4 4%
Winter processed, gray, lb.	8

*Plus \$7.50 per ton for ceiling price, f.o.b. shipping point.

**Denotes ceiling price, f.o.b. shipping point.

†Based on 15 units of ammonia.

‡Delivered Chicago.

Willibald Schaefer Company

PROCESSORS OF ANIMAL FATS AND OILS

ASSOCIATE MEMBER:
AMERICAN MEAT INSTITUTE NATIONAL INDEPENDENT MEAT PACKERS ASSOCIATION

FOOT OF BREMEN AVENUE
ST. LOUIS 7, MO.



CHESTNUT 9630
TELETYPE
WESTERN UNION PHONE

HIDES AND SKINS

Several larger outside packers move hides at ceiling—Some local trading expected late this week—Slight improvement in small packer movement—One local packer moves calf and kips.

Chicago

PACKER HIDES.—While the new buying permits were valid for trading at the opening of the week, activity in hides so far has been limited. The holiday at the opening of the week, and the fact that the month ended on Saturday and some outside plants of the larger killers do not operate on that day, resulted in delay in receipt of killing lists for the week. However, there are indications that at least one of the local packers, and possibly two, expect to move their August hides before the close of this week.

At mid-week, two of the larger outside packers moved hides, and another outside killer followed later; the Association also moved a good part of their August production, all hides going at the ceiling.

Production of hides showed a sharp increase last week, reflecting the liquidation of livestock just prior to the return of ceiling prices. Federally inspected slaughter of cattle for the week ended Aug. 31, according to the U.S.D.A. Meat Board, totalled 300,000 head, being 25 percent over the 240,000 of the previous week, but ten percent under the 334,000 killed during same week a year ago. Calf slaughter last week totalled 114,000 head, 18 percent over the 97,000 of previous week, but 30 percent under the 163,000 reported same week of 1945.

However, with the return of livestock ceilings on Sept. 1, cattle shipments have dried up along with hogs, and receipts at the principal marketing centers so far this week appear headed for a new low record. Actual slaughter figures will certainly reach a new low. Up to late mid-week, the local small packers had not slaughtered any cattle.

Cattle receipts have been shrinking steadily all week, with packers laying off killing gangs, and the serious conditions predicted earlier appear to be facing not only the meat industry but tanners, soap manufacturers, pharmaceutical manufacturers and others dependent upon the by-products of the meat industry.

Current buying permits, expiring Sept. 14, are reported to have been figured generally on basis of 70 percent of 1942 base for cattle hides, 90 percent for calfskins, and 100 percent for kips, as against 50, 75 and 75 percent previous month.

OUTSIDE SMALL PACKERS.—Trading in the outside small packer market has been disappointing, according to traders, who had anticipated more willingness on the part of small killers to sell hides, now that livestock ceilings have been definitely announced. Several scattered lots of small packer hides were reported early in the week at the ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands; bulls sold at 11½c for natives and 10½c for branded bulls. Later, one buyer was credited with picking up ten to fifteen cars of small packer stock this basis.

PACIFIC COAST.—Several smaller killers moved their Aug. hides at late mid-week at the local ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points, but activity so far has been rather restricted.

FOREIGN WET SALTED HIDES.—According to reports from the South American market, trading last week grew to a total of at least a little over 300,000 hides; Sweden was credited with taking about 30,000 hides, with the remainder moving mainly to England. In addition, there were unconfirmed rumors that Russia was also in the market in a quiet but sizeable way, some quarters claiming that better than 200,000 hides may have been involved. Market has been quiet, so far this week.

COUNTRY HIDES.—A limited trade is reported so far this week on country all-weight hides at the ceiling of 18c flat, trimmed, or 14c untrimmed, with brands at a cent less. Tanner buyers report picking up stray cars this basis. However, holders of country hides bought during the "free" market in July are reluctant to accept the losses involved in re-selling such hides at the current ceiling. Collections of country stock have been light during the Summer months, but country slaughter should pick up within a few weeks with cooler weather and the return of OPA ceilings, which will stimulate custom slaughter by "locker" plants.

CALFSKINS.—One of the local packers at late mid-week disposed of a few July calfskins; the other local packers are not expected to sell until sometime next week, as the permits do not expire until Sept. 14. Market is strong at the ceiling of 27c for heavies and 23½c for lights under 9½ lbs., but bulk of trading will continue on New York selection and pricing.

There has been a little quiet trading indicated by collectors on city calfskins but no details are disclosed, inasmuch as demand is far in excess of supply. Market is strong at the ceiling of 20½c for 8/10 lb., and 23c for 10/25 lb., with trading generally on New York selection. Country calfskins are in demand at 16c for 10 lb. and down, and 18c for 10/15 lb. City light calf and deacons are readily salable at \$1.43, selected.

KIPSKINS.—Limited sales of July kips are reported to have been made by one local packer at late mid-week; other packers will probably defer trading until next week. Packer kips are quotable strong at the maximum of 20c for 15-30 lb. natives, and 17½c for brands, but trading for some time has been on basis of New York selection.

There has been a limited quiet movement of kips by city collectors, so far. Market is strong at ceiling of 18c for 15-30 lb. natives and 17c for brands. Country kips are in demand at 16c, flat, f.o.b. shipping points.

Packer regular slunks are salable at the maximum of \$1.10 flat, and hairless at 55c, flat.

SHEEPSKINS.—Production of

Packhouse Equipment built by ST. JOHN • TABLES • TRUCKS • TROLLEYS • GAMBRELS • HAND TOOLS • SPECIALTIES



For Details and Prices:

PROMPT
DELIVERY

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E. G. JAMES COMPANY



NOW, No. 50 SAUSAGE TRUCK
with the
New "NEOPRENE" WHEEL!

The No. 50 Sausage Truck has been one of our most popular items. These trucks will be in even greater demand now that they are available with the new DuPont Neoprene wheel which eliminates the separation of the tread due to the corrosion of the core which is a serious problem with old style rubber-tired metal wheels. These are complete with roller bearing grease-retaining washer, plated hub caps and grease fitting.

DESCRIPTIVE CIRCULAR S7 ON REQUEST

316 S. LA SALLE ST.
CHICAGO 141, ILL.

Phone
HARRISON 9066

WEEK'S CLOSING MARKETS

Oscar Mayer Ad Series

(Continued from page 12.)

ica's important livestock markets, easily reached by railroads and a splendid network of highways.

"Our stockyards here in Madison are equipped with excellent unloading, weighing, and yarding facilities. And we've staffed these yards with a group of experienced handlers and graders—men who have spent their lives in the livestock business.

"These men are always glad to co-operate with shippers—whether they bring their livestock in themselves or have them shipped by train or truck. They are also glad to see that the livestock is unloaded, weighed, priced and graded properly and quickly—and that right then and there the farmer gets his check."

Officials of Oscar Mayer & Co. stated that there has been favorable reaction to these ads which have now been running for several months in Madison papers.

Meat is rich in iron and phosphorus.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
Week ended		Week ended	Cor. week,
Sept. 5, '46		July 25, '46	1945
Hvy. nat. str.	@15 1/4	@27	@15 1/4
Hvy. Tex. str.	@14 1/4	@26	@14 1/4
Hvy. butt
brnd'd str.	@14 1/4	@26	@14 1/4
Hvy. Col. str.	@14	@26	@14
Ex-light Tex.
str.	@15	@26	@15
str.	@14 1/4	@26	@14 1/4
Hvy. nat. cows	@15 1/4	@27	@15 1/4
Lt. nat. cows	@15 1/4	@27	@15 1/4
Nat. bulls	@12	@20	@12
Brnd'd bulls	@11	@19	@11
Calfskins	23 1/2	81	23 1/2
Kips, nat.	@20	27	@20
Kips, brnd'd	@17 1/4	@33 1/4	@17 1/4
Slunks, reg.	@1.10	@1.10
Slunks, bris.	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	24	@25	@15
Brnd'd all-wts.	@14	23	@24	@14
Nat. bulls	@11 1/4	@17	@11 1/4
Brnd'd bulls	@10 1/4	@16	@10 1/4
Calfskins	20 1/2	25 1/2	20 1/2	25 1/2
Kips, nat.	@18	24	@25	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, bris.	@55	@55	@55

All packer hides and all calf and kipkins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. cows	@15	20 1/4	@21	14 1/4	@15
Hvy. str.	@15	20 1/4	@21	14 1/4	@15
Nat. bulls	@11 1/4	@17	@11 1/4	@11 1/4
Brnd'd bulls	@10 1/4	@16	@10 1/4	@10 1/4
Calfskins	20 1/2	25 1/2	20 1/2	25 1/2	20 1/2
Kips, nat.	@18	24	@25	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10	@1.10
Slunks, bris.	@55	@55	@55	@55
Horsehides	6.50	8.00	10.00	10.50	6.50

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearings	@2.15	@3.00	2.10	@2.15
Dry pelts	@27	26	@27	25 1/2	@26

JAPAN RESUMES WHALING

Japan's whaling fleet of 14 vessels and 1,000 men will leave Nagasaki for the Antarctic on November 7. They will fish until March 14 and expect to catch 1,300 whales, which would produce 15,000 tons of whale oil and 13,000 tons of whale meat.

packer shearlings is very light now and movement has slowed down. A couple mixed cars were reported, with No. 1's going at ceiling of \$2.15, and No. 2's at \$1.90; No. 3's are quotable at \$1.00. Fall clips were included at \$3.50@3.60 each, and genuine spring lambs around \$2.50@2.60 each. Pickled skins are sold up in most quarters and quoted \$7.75@8.00 per doz. packer production. Some trading in packer wool pelts is scheduled for the coming week, with last sales by mid-west packers credited at \$3.00@3.10 per cwt. liveweight basis.

New York

PACKER HIDES.—No trading has been reported so far in the New York packer market, which is quotable strong at full ceiling prices. A couple small packer productions were reported moving at late mid-week at the appropriate ceiling levels.

CALFSKINS.—Active demand for calfskins in the eastern market and some quiet trading is indicated by collectors, 3-4's going at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. No trading by packers has been reported as yet but 3-4's are salable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

ESTIMATED INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended August 31, 1946, with comparisons

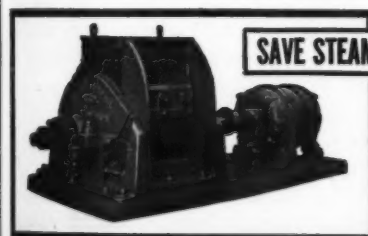
Week Ended	Beef		Veal		Lamb and Mutton		Pork (excl. lard)		Total Meat	
	Number	Prod. Mil. lb.	Number	Prod. Mil. lb.	Number	Prod. Mil. lb.	Number	Prod. Mil. lb.	Number	Prod. Mil. lb.
Aug. 31, 1946	300	141.9	114	13.8	353	14.5	656	98.4	1,423	268.6
Aug. 24, 1946	240	114.7	97	12.4	287	11.8	468	71.6	1,185	210.5
Sept. 1, 1945	334	157.5	163	22.4	397	17.1	481	84.1	1,375	281.1

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Sheep & Lambs		Hogs		Per 100 Lbs.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Lbs.	Lbs.
Aug. 31, 1946	913	473	220	121	90	41	254	150	11.9	19.8
Aug. 24, 1946	917	473	222	128	90	41	262	153	12.5	19.3
Sept. 1, 1945	914	472	250	137	94	43	301	175	12.7	18.4

LARD PRODUCTION

Week Ended	Cattle		Calves		Sheep & Lambs		Hogs		Per 100 Lbs.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Lbs.	Lbs.
Aug. 31, 1946	913	473	220	121	90	41	254	150	11.9	19.8
Aug. 24, 1946	917	473	222	128	90	41	262	153	12.5	19.3
Sept. 1, 1945	914	472	250	137	94	43	301	175	12.7	18.4



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LIVESTOCK MARKETS *Weekly Review*

New Ceiling Amendments on Livestock

(Continued from page 28.)

mum and minimum prices were made slightly less in Zones 1, 2 and 3 and in Spokane than in other zones. The increases were \$2.15 and \$1.90, respectively, on the Choice and Good grades in Zone 3, \$2.10 and \$1.85 in Zone 2 and \$2.05 and \$1.80 in Zone 1 and in Spokane.

A general revision providing an increase of approximately \$2 per cwt. for the higher grades is made in the maximum average prices which small slaughterers covered by Section 11 are permitted to pay. These increases are necessary to bring the prices which small slaughterers are permitted to pay in line with the maximum prices which the large slaughterers are permitted to pay. The deduction used in determining permissible average price for cattle yielding less than 46 per cent and the addition for cattle yielding more than 60 per cent is increased from the former 20c per cwt. to 35c per cwt. for each one-half per cent that the yield is less or greater than the percentages that are stated.

The maximum average prices for small slaughterers are revised to provide a uniform change for each percentage of yield. The new average prices are higher for the intermediate and higher yields and lower for the extremely low yields than the former prices. The former average prices based on yield were closely in line with the average prices which could be paid by slaughterers whose maximum costs depended on both grade and yield. Adequate weighting could be given to the increase necessary to comply with the directive of the Secretary of Agriculture on the Choice and Good grades only by adjusting all the prices in the table of maximum average costs rather than

only the prices for cattle producing the higher yields.

The amendment adds a provision to the regulation prohibiting slaughterers from buying cattle on a dressed weight and grade basis from any person other than a producer or feeder. The prohibition also applies to any seller other than a producer or feeder. Reports that dealers or order buyers are selling on this basis raises a suspicion that they are being reimbursed for their losses by "side" money or some other consideration.

The amendment also adds a provision prohibiting a purchaser of cattle or calves from selling them to a slaughterer and the slaughterer from buying them, on condition, or with any understanding or agreement, that the slaughterer will sell the carcasses and cuts derived from such cattle or calves, or derived from other cattle or calves, to a designated person.

The amendment requires the use of only two tags on each carcass unless it is broken into quarters while hanging in the cooler. It also makes it clear that the slaughterer must preserve the original work sheets showing his kill and made with an indelible pencil. Each sheet shall bear a statement signed by the weigher that it is his original sheet on which he recorded the carcass weights at the time of weighing.

A provision is added giving authorized officials of the Office of Price Administration the right to enter the slaughtering establishment and to check all records and operations pertaining to the slaughterer's compliance with the provisions of the regulation.

Separate overriding ceilings are established for bulls. The overriding ceiling price for bulls is determined by deducting \$6.75 per cwt. from the overriding ceiling for cattle other than bulls applicable to the zone or market. This will make the overriding ceiling for

bulls about 50c per cwt. higher than the maximum of the range prices for Commercial grade cattle in each zone or market. The provisions with respect to separate drove compliance on bulls are revoked.

The amendment transfers Washoe, Ormsby, Douglas, Storey, Lyon, Humboldt, Pershing, Churchill and Mineral counties of Nevada from Zone 2 to Zone 1 (see map on page 11). The maximum prices for cattle in Zone 1 are 25c per cwt. higher for each grade than the Zone 2 prices. The change made by this amendment should enable slaughterers in western Nevada to buy cattle in the California markets during the seasons when they are unable to obtain their requirements in Nevada.

Number of Firms Packing Horse Meat Has Increased

Six new plants for packing horse meat for human consumption have been opened in the United States in the last few months, according to an UNRRA food specialist. They are located in San Francisco, New York city, Philadelphia, Detroit, Columbus, O. and Tillamook, Ore. Previously there were plants at Estherville, Ia., Topeka, Kan. and Rockford, Ill. These firms are building a promising trade in which the United States will compete with Canada and Mexico for a permanent foreign market, the UNRRA spokesman said.

UNRRA will ship between 70,000,000 and 80,000,000 lbs. of horse meat abroad during 1946. To meet this quota it will buy in this country, Canada, Mexico and New Zealand.

Lack of water can be more harmful for livestock than a shortage of feed.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on September 5, 1946, reported by Office of Production & Marketing Administration:

NOTES (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARRROWS AND GILTS:

Good and Choice:

120-140 lbs.	16.25 only	\$16.20 only	\$.....	\$.....	\$.....
140-160 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
160-180 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
180-200 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
200-220 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
220-240 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
240-270 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
270-300 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
300-330 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
330-360 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only

Medium:

100-220 lbs.	16.25 only	15.50-16.20	15.90 only	15.95 only	16.00 only
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POWS:

Good and Choice:

270-300 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
300-330 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
330-360 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
360-400 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
400-450 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only
450-550 lbs.	16.25 only	16.20 only	15.90 only	15.95 only	16.00 only

Medium:

250-550 lbs.	16.25 only	15.00-16.20	15.90 only	15.95 only	16.00 only
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SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:

700-900 lbs.	20.25 only	18.00-20.15	18.75-19.50	19.95 only
900-1100 lbs.	20.25 only	18.50-20.15	19.00-19.90	19.95 only
1100-1300 lbs.	20.25 only	18.50-20.15	19.25-19.90	19.95 only
1300-1500 lbs.	20.25 only	18.50-20.15	19.25-19.90	19.95 only

STEERS, Good:

700-900 lbs.	18.00-20.25	17.00-18.00	15.50-19.00	17.00-19.00
900-1100 lbs.	19.00-20.25	17.00-18.00	17.00-19.25	17.00-19.00
1100-1300 lbs.	19.00-20.25	17.50-18.50	17.50-19.25	17.00-19.00
1300-1500 lbs.	19.00-20.25	17.50-18.50	18.00-19.25	17.00-19.00

STEERS, Medium:

700-1100 lbs.	12.00-18.00	12.50-17.00	12.00-17.00	11.50-17.00	11.50-17.00
1100-1300 lbs.	13.00-19.00	13.00-17.00	14.00-17.00	12.50-17.00	11.50-17.00

STEERS, Common:

700-1100 lbs.	11.00-13.00	10.50-13.00	11.00-13.50	10.50-11.50	9.50-11.50
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HEIFERS, Choice:

600-800 lbs.	20.25 only	18.00-20.15	18.00-19.00	19.95 only
800-1000 lbs.	20.25 only	18.00-20.15	18.50-19.90	19.95 only

HEIFERS, Good:

600-800 lbs.	17.50-20.25	16.00-18.00	15.50-18.50	16.00-18.00
800-1000 lbs.	18.50-20.25	16.00-18.00	16.00-18.50	16.00-18.00

HEIFERS, Medium:

500-900 lbs.	12.50-17.50	12.00-16.00	11.00-16.00	10.00-15.00	11.50-16.00
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HEIFERS, Common:

500-900 lbs.	10.00-12.50	9.50-11.50	10.00-11.00	9.50-10.00	9.00-11.50
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COWS, All Weights:

Good	14.00-15.50	13.00-14.00	12.00-14.50	12.00-14.00	11.00-13.50
Medium	11.00-14.00	10.50-13.00	10.25-12.00	10.25-12.00	9.50-11.00
Cut. & Com.	8.00-11.00	9.00-10.50	8.00-10.25	7.50-10.25	7.50-9.50
Canner	7.00-8.00	7.00-9.00	7.00-8.00	6.50-7.50	6.50-7.50

BULLS (Ylgs. Excl.), All Weights:

Beef, good	13.00-13.50	13.00-13.40	12.75-13.15	12.75-13.00	12.50-13.20
Sausage, good	12.50-13.50	12.50-13.25	12.00-12.75	12.00-12.75	11.50-13.20
Sausage, medium	10.50-12.50	11.50-12.50	11.00-12.00	10.50-12.00	10.00-11.50
Sausage, cut. & com.	9.00-10.50	8.50-11.50	9.00-11.00	8.25-10.50	8.50-10.00

VEALERS:

Good & choice	14.50-17.00	14.50-20.15	13.00-16.00	15.00-17.00	14.00-16.50
Com. & med.	9.50-14.50	10.50-14.50	9.00-13.00	9.50-15.00	8.50-14.00
Cull	8.00-9.50	8.00-10.50	8.00-9.00	8.00-9.50	6.00-8.00

CALVES:

Good & choice	14.00-16.00	14.50-17.00	13.00-15.50	14.50-17.00	13.00-15.00
Com. & med.	9.00-14.00	10.50-14.50	9.00-13.00	9.50-14.50	8.00-13.00
Cull	8.00-9.00	8.00-10.50	8.00-9.00	7.50-9.50	6.00-8.00

SLAUGHTER LAMBS AND SHEEP:

SPRING LAMBS:

Good & choice	19.00-20.00	17.00-19.00	17.50-18.25	18.00-18.50	18.00-19.00
Medium & good	14.00-18.50	13.00-16.50	14.00-17.00	15.00-17.50	13.00-17.75
Common	11.00-13.50	11.00-12.50	11.00-13.50	12.00-14.75	10.50-12.75

YLG. WETHERS:

Good & choice	14.50-15.50	15.00-16.75
Medium & good	13.00-14.25	13.00-14.75

EWES:

Good & choice	8.00-8.50	6.00-6.50	7.25-8.00	7.25-8.00	7.75-8.50
Common & med.	6.50-7.75	5.00-6.00	5.50-7.50	6.00-7.00	6.00-7.50

Quotations on woolled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, present lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

(These prices are not necessarily OPA ceiling prices.)

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SLAUGHTER REPORTS

Special reports to THE NATIONAL
PROVISIONER showing the number
of livestock slaughtered at 15 centers
for the week ended Aug. 31, 1946.

CATTLE

	Week ended Aug. 31	Prev. week, 1945	Cor. week, 1945
Chicago	23,744	18,776	22,003
Kansas City	24,022	20,309	26,597
Omaha	14,319	14,293	23,959
East St. Louis	13,629	8,755	14,898
St. Joseph	7,530	7,446	11,941
Sioux City	8,331	5,808	9,029
Wichita	7,259	2,666	6,209
Philadelphia	3,655	2,632	3,255
Indianapolis	1,757	1,071	1,986
New York & Jersey City	11,821	8,416	13,536
Okla. City	9,712	6,487	14,936
Cincinnati	7,831	6,325	6,951
Denver	9,236	5,076	7,978
St. Paul	10,509	8,778	13,664
Milwaukee	4,621	3,287	4,289
Total	167,976	120,145	179,811

*Cattle and calves.

HOGS

Chicago	34,339	37,018	49,169
Kansas City	19,116	12,429	14,350
Omaha	19,632	12,066	25,657
East St. Louis	63,075	24,504	26,456
St. Joseph	3,922	14,855	8,974
Sioux City	4,460	5,764	14,846
Wichita	3,968	1,479	1,346
Philadelphia	10,952	8,082	4,555
Indianapolis	22,520	13,326	11,258
New York & Jersey City	52,080	31,221	26,030
Okla. City	4,670	3,250	3,196
Cincinnati	15,234	14,891	7,814
Denver	12,069	7,924	6,735
St. Paul	11,473	12,234	4,276
Milwaukee	4,809	3,522	2,166
Total	282,344	204,915	296,308

*Includes National Stock Yards, E.
St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago	9,184	10,121	10,129
Kansas City	12,523	12,003	25,973
Omaha	13,418	12,567	23,799
East St. Louis	9,158	5,803	11,976
St. Joseph	7,894	4,667	13,134
Sioux City	5,230	5,614	10,016
Wichita	1,956	954	2,440
Philadelphia	3,210	3,577	3,685
Indianapolis	6	293	3,077
New York & Jersey City	57,814	47,761	44,670
Okla. City	835	963	4,211
Cincinnati	331	153	1,487
Denver	14,650	11,359	14,849
St. Paul	11,697	5,382	12,159
Milwaukee	1,778	1,082	1,318
Total	149,744	122,199	182,923

†Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey
City, September 4, 1946:

CATTLE:

Steers, gd.	18.30
Cows, med.	13.55
Cows, com.	10.50@11.55
Cows, cap. & cut.	6.00@ 8.50
Bulls, cans.	10.00

CALVES:

Vealers, gd. to ch.	18.30@20.85
Vealers, med. to com.	13.55@11.55
Calves, gd. to ch.	16.00@17.00
Calves, cull	8.50

HOGS:

Gd. & ch.	Nom.
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LAMBS:

Gd. & ch.	\$21.00@22.50
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Receipts of salable live-
stock at Jersey City and 41st
St., New York Market for
week ended August 31, 1946:

Cattle	Calves	Hogs	Sheep
Salable	283	1,324	480
Total (incl. directs)	6,556	12,896	29,006

Previous week:

Salable	196	1,567	421
Total (incl. directs)	2,952	12,313	14,816

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

Reported by Office of Production &
Marketing Administration.

Des Moines, Ia., Sept. 5.—
At the 10 concentration yards
and 11 packing plants in
Iowa and Minnesota, hog
prices were around \$1 lower
for the week.

Hogs, good to choice:

160-180 lb.	\$15.45@15.70
180-240 lb.	15.45@15.70
240-330 lb.	15.45@15.70
330-360 lb.	15.45@15.70

Sows:

270-330 lb.	\$15.45@15.70
400-500 lb.	15.45@15.70

Receipts of hogs at Corn
Belt markets for the week
ended Sept. 5, were as fol-
lows:

	This week	Same day last wt.
Aug. 30	12,500	23,000
Aug. 31	3,300	34,000
Sept. 3	7,200	8,500
Sept. 4	1,500	8,000
Sept. 5	2,000	27,000

RECEIPTS AT CHIEF CENTERS

Receipts at leading mar-
kets for the week ending Au-
gust 31 were reported to be
as follows:

AT 20 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
Aug. 31	332,000	253,000	212,000
Aug. 24	292,000	243,000	175,000
1945	361,000	198,000	321,000
1944	299,000	343,000	331,000
1943	317,000	407,000	467,000

AT 11 MARKETS, WEEK ENDED:

	Hogs
Aug. 31	200,000
Aug. 24	201,000
1945	168,000
1944	228,000
1943	388,000

AT 7 MARKETS, WEEK ENDED:

	Cattle	Hogs	Sheep
Aug. 31	231,000	153,000	140,000
Aug. 24	210,000	143,000	115,000
1945	262,000	184,000	186,000
1944	218,000	216,000	207,000
1943	221,000	278,000	279,000

TO STUDY NEGRO BUYING HABITS

Interstate United New-
papers, Inc., representing 158
Negro newspapers, has an-
nounced that it will sponsor
a nationwide study by Re-
search Company of America
of "the wants, needs and
brand preferences" of the
nation's 14,000,000 Negroes.
Five thousand interviews are
planned in 25 widely scat-
tered major cities in order to
secure representative data.

Watch Classified page for
good men.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 31, 1946, as reported to THE NATIONAL PROVIDER:

CHICAGO

Armour, 2,083; Swift, 65; Wilson, 1,076; Auer, 3,774; Shippers, 8,720; Others, 28,448.
Total: 23,744 cattle; 2,541 calves; 20,796 hogs; 9,154 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour ... 2,876 340 167 1,190
Cudahy ... 1,868 470 494 1,645
Swift ... 5,196 1,805 900 3,006
Wilson ... 3,876 1,216 616 2,868
Campbell ... 3,028
Others ... 13,253 1,068 2,651 2,662
Totals ... 30,073 4,419 4,387 11,880

OMAHA

Cattle & Calves Hogs Sheep
Armour ... 2,714 1,668 2,341
Cudahy ... 1,855 855 2,882
Swift ... 3,836 201 2,984
Wilson ... 1,914 1,152
Others ... 6,511
Cattle and Calves: Eagle, 79; Greater Omaha, 183; Hoffman, 57; Rothacker, 367; Roth, 285; South Omaha, 173; Kingan, 377; Merchants, 114; Live Stock, 327.
Total: 14,426 cattle and calves; 10,387 hogs and 8,207 sheep.

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour ... 2,083 1,729 4,107
Swift ... 5,155 2,119 3,720 3,630
Hunter ... 833 1,219 225
Hill ... 1,116
Laclede ... 2,434
Schiff ... 16
Others ... 5,588 365 7,772 1,196
Shippers ... 9,126 5,184 12,016 1,341
Total ... 22,755 9,307 28,693 10,499

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift ... 4,099 343 1,044 5,925
Armour ... 1,553 310 902 1,969
Others ... 4,368 923 3,586 684
Total ... 10,020 1,576 5,622 8,578
Not including 219 cattle, 80 calves and 3,445 hogs bought direct.

SIoux CITY

Cattle Calves Hogs Sheep
Cudahy ... 3,807 58 2,126 1,161
Armour ... 1,552 57 1,582 1,290
Swift ... 1,838 56 11 1,249
Others ... 488 1
Shippers ... 8,510 29 12,527 660
Total ... 16,195 201 16,247 4,360

WICHITA

Cattle Calves Hogs Sheep
Cudahy ... 922 807 2,880 1,734
Guggenb ... 735
Dunn ... 170
Osterlag ... 156
Dold ... 93
Sudlower ... 4,376
Others ... 712
Total ... 6,452 807 3,963 1,956

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour ... 2,185 1,761 928 671
Wilson ... 3,093 1,999 998 1,884
Others ... 662 6 340
Total ... 5,890 3,766 2,261 855
Not including 56 cattle and 2,407 hogs bought direct.

CINCINNATI

Cattle Calves Hogs Sheep
Call's ... 6,812 3,150
Loney ... 45 2,619
Meyer ... 213 2,065
Schroth ... 492 506 919 5,897
Others ... 506 919 5,897
Total ... 11,220 506 9,975 5,899
Not including 1,882 cattle and 3,100 hogs bought direct.

FORT WORTH

Cattle Calves Hogs Sheep
Armour ... 2,171 3,138 896 9,015
Swift ... 3,741 5,416 206 7,527
Blue ... 556 57 121
Bonnet ... 957 195 101
City ... 453 11 1,942
Rosenthal ... 453 11 1,942
Total ... 7,878 8,817 1,323 18,584

DENVER

Cattle Calves Hogs Sheep
Armour ... 1,028 243 1,505 7,837
Swift ... 825 375 2,643 6,776
Cudahy ... 659 183 2,631 1,181
Others ... 3,366 168 2,559 2,680
Total ... 5,873 919 9,428 17,874

ST. PAUL

Cattle Calves Hogs Sheep
Armour ... 2,679 1,027 3,784 3,196
Bartusch ... 721
Cudahy ... 1,078 654 1,637
Rifkin ... 919 122
Superior ... 1,576
Swift ... 3,228 2,128 7,689 6,864
Others ... 2,942 2,694
Total ... 13,451 5,965 11,473 11,697

TOTAL PACKER PURCHASES

	Week ended Aug. 31	Prev. week, 1945	Cor.
Cattle	170,134	148,536	190,017
Hogs	152,703	121,187	96,885
Sheep	109,073	143,187	152,839

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Aug. 29	2,297	329	4,467	4,304
Aug. 30	1,931	231	4,406	950
Aug. 31	676	46	851	316
Sept. 2	Holiday			
Sept. 3	2,856	607	2,888	8,747
Sept. 4	1,234	410	1,043	1,303
Sept. 5	1,200	300	1,300	1,500

*Week so far, 5,290 1,317 4,781 11,550
Wk. ago, 56,697 3,325 44,115 20,383
1945 ... 38,775 3,059 28,510 18,570
1944 ... 39,580 5,099 46,126 24,040
*Including 73 cattle, 135 calves, 2,801 hogs and 5,221 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Aug. 29	4,130	144	711	521
Aug. 30	2,535	46	1,004	744
Aug. 31	362	26	797	...
Sept. 2	Holiday			
Sept. 3	2,414	83	...	2,833
Sept. 4	2,162	126	...	331
Sept. 5	800	200

Wk. so far, 5,376 209 3,364
Wk. ago, 26,151 877 6,819 3,965
1945 ... 14,061 844 2,165 1,064
1944 ... 13,207 307 3,507 1,198

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, Sept. 5, 1946:

	Week ended Sept. 5	Prev. week
Packers' purchase	4,824	35,797
Shippers' purchase	1,801	9,116
Total	6,625	44,913

PACIFIC COAST LIVESTOCK

Receipts for five days ended August 30:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,450	1,650	2,825	75
San Francisco	1,450	375	1,250	4,000
Portland	2,460	735	1,535	2,400

OUR 65TH YEAR

BERTH. LEVI & Co., Inc.
ESTABLISHED 1881

THE CASING HOUSE

NEW YORK CHICAGO LONDON
BUENOS AIRES AUSTRALIA WELLINGTON

THE E. KAHN'S SONS CO.
CINCINNATI, O.

"AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cans of Beef,
Veal, Lamb and Provisions

Offices

BOSTON 9—P. G. Gray Co., 148 State St.
CLEVELAND 15—Fred L. Sternheim, 801 Canton Bldg.
NEW YORK 14—Herbert Ohl, 441 W. 13th St.
PHILADELPHIA 6—Earl McAdams, 204 Walnut Place
WASHINGTON 4—Clayton P. Lee, 515 11th St., S. W.

RATH MEATS

Finer Flavor from the Land O' Corn!

Black Hawk Hams and Bacon
Pork • Beef • Veal • Lamb
Vacuum Cooked Meats

THE RATH PACKING COMPANY, Waterloo, Iowa

HUNTER PACKING COMPANY
EAST ST. LOUIS, ILLINOIS

BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM

William G. Joyce
Boston, Mass.

F. C. Rogers Co.
Philadelphia, Pa.



A. L. Thomas
Washington, D. C.

Meat has what it takes!

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending August 31, 1946..	6,848	1,874	1,226
	Week previous	6,410	1,653	826
	Same week year ago	7,441	2,587	1,464
COWS, carcass	Week ending August 31, 1946..	2,961	2,677	1,386
	Week previous	2,988	2,319	1,701
	Same week year ago	2,908	2,623	1,228
BULLS, carcass	Week ending August 31, 1946..	296	...	70
	Week previous	303	3	126
	Same week year ago	164	4	94
VEAL, carcass	Week ending August 31, 1946..	6,629	686	688
	Week previous	7,125	1,143	384
	Same week year ago	10,819	2,528	909
LAMB, carcass	Week ending August 31, 1946..	22,717	5,609	6,023
	Week previous	22,247	8,815	9,572
	Same week year ago	22,116	6,383	10,097
MUTTON, carcass	Week ending August 31, 1946..	2,869	832	604
	Week previous	1,963	1,171	718
	Same week year ago	8,405	1,691	3,139
PORK CUTS, lbs.	Week ending August 31, 1946..	920,271	975,138	44,771
	Week previous	1,411,711	972,505	39,441
	Same week year ago	761,058	248,897	72,629
BEEF CUTS, lbs.	Week ending August 31, 1946..	212,912
	Week previous	149,143
	Same week year ago	610,332

LOCAL SLAUGHTERS

CATTLE, head	Week ending August 31, 1946..	11,821
	Week previous	8,418
	Same week year ago	13,656
CALVES, head	Week ending August 31, 1946..	13,137
	Week previous	10,587
	Same week year ago	11,818
HOGS, head	Week ending August 31, 1946..	52,060
	Week previous	31,221
	Same week year ago	25,987
SHEEP, head	Week ending August 31, 1946..	57,814
	Week previous	47,761
	Same week year ago	46,875

Country dressed product at New York totaled 2,530 veal and 237 lambs. Previous week 2,029 veal and 261 lambs in addition to that shown above.

WEEKLY INSPECTED SLAUGHTER

A marked increase was noted in inspected slaughter of livestock at 32 centers for the week ending August 31, especially in cattle and hogs. Last week's volume compares favorably with corresponding week a year earlier, showing a pronounced gain in hogs although registering a sharp drop in calves.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City....	11,821	13,137	52,060	57,814
Baltimore, Philadelphia	5,860	508	19,704	1,226
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis..	14,463	1,520	60,878	7,300
Chicago, Elburn	34,339	7,416	60,987	10,700
St. Paul-Wis. Group ¹	22,531	12,232	63,075	14,113
St. Louis Area ²	16,502	7,826	44,333	11,600
Sioux City	8,331	337	4,460	5,300
Omaha	14,319	1,030	19,632	13,410
Kansas City	24,022	6,182	19,116	12,223
Iowa and So. Minn. ³	15,468	3,604	83,374	47,800
SOUTHEAST ⁴	5,520	3,571	4,520	...
SOUTH CENTRAL WEST ⁵	26,054	17,179	28,953	...
ROCKY MOUNTAIN ⁶	6,748	1,138	8,027	29,600
PACIFIC ⁷	16,840	3,496	16,206	38,400
Total	222,818	79,371	485,351	298,650
Total last week	174,775	65,567	399,737	258,500
Total last year	249,346	113,410	360,892	300,301

¹Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Tallahassee, Fla. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albert Lea, Fla. ⁵Includes Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁷Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁸Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs	Sheep
Week ended August 30	1,631	1,070	3,303	0
Last week	1,519	504	1,419	0
Last year	4,651	1,715	3,702	0

CLASSIFIED ADVERTISING CONTINUED FROM PAGE 43

POSITION WANTED

Office Manager—Chief Accountant

15 years' experience in all phases of meat packing plant cost and general accounting. 5 years' experience as chief accountant. Age 35, married. Present salary \$4,400 per year. Desire position with progressive concern. Can furnish best of references. Write to Box W-270, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT: Experienced packing house superintendent wants connection with progressive independent operator, top qualifications in every detail backed with best references from a long successful record. W-271, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERT sausage maker and foreman, broad experience, up-to-date, can make full line of sausage, loaves, smoke and cure meats. Can go anywhere. W-263, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SMOKED MEAT FOREMAN: With 20 years' experience in smoked meats and sliced bacon departments, wants position. Can handle help successfully. W-253, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

HELP WANTED

Chief Engineer

Wanted for independent packer in Chicago. Must have thorough knowledge of steam production, refrigeration and maintenance operations. State age, qualifications, references and salary required. Box W-255, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT SUPERINTENDENT-FOREMAN: Man able to take complete charge of an inedible rendering plant. Must have mechanical ability to operate and keep in good repair cookers, expeller, pumps, boilers, etc. Must be able to handle plant personnel. Wonderful opportunity for the right party. State age, qualifications, salary expected and experience. W-213, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Skinner for slaughter house, also experienced splitter. Top wages. Catskill Mountain Packing Co., Inc., Stamford, N. Y.

HELP WANTED

Cost Accountant

Large food distributor has opening for cost accountant, with broad experience in meat packing industry, to analyze costs, shrinkages and yields of all products of meat slaughter and processing plants. Must have administrative ability, practical experience in slaughter and processing plant operations, including responsibility for cost accounting in large or medium size plant. Our employees know of this opening. Prefer man 30-45. Permanent with appropriate salary and advancement opportunity in national organization. Reply in confidence giving age, education, and full details of employment and earnings. Write to Box W-254 THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANT SUPERINTENDENT: Progressive independent packer has opening for plant superintendent. Must be thoroughly experienced in all plant operations. Must be familiar with all packing house machinery and equipment and understand refrigeration. Must be able to handle plant personnel and control costs. State age, experience, family status and salary required. W-197, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER WANTED: For small slaughtering plant near Detroit. Must have thorough knowledge of packinghouse operations including machinery, equipment and refrigeration. Must be capable of organizing and handling plant personnel and control costs. Give full particulars in first letter, which will be held strictly confidential. W-207, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MASTER MECHANIC: Progressive independent packer requires the services of a master mechanic, one thoroughly familiar with all packinghouse machinery and equipment. Must thoroughly understand refrigeration. State age, past experience in detail, family status and salary required. W-190, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced mechanic thoroughly familiar with installation equipment meat canning plant. Good salary and steady position for right man. W-256, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Beef boner. Must be good. Good salary. Best working conditions. Ryan Packing Company, Mayville, Kentucky.

HELP WANTED

Beef Man

Man with hotel supply or similar experience wanted to take charge of processing and sales of wholesale and fabricated beef cuts. Good opportunity with independent firm located in week. Give full particulars in first letter. W-305, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: Wanted by west coast (general) seasoning manufacturer. Must be experienced in sausage and meat production and allied lines. Prefer man with wide and general knowledge of seasonings, flavorings, and condiments. References and provable sales record required. W-306, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Good, reliable casing working foreman who can operate on a profit. Modern plant and equipment, located in northern Ohio. W-373, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUSINESS OPPORTUNITIES

Agency for Cuba

Interested in securing good representation of manufacturers or exporters for wholesale exports to Cuba. Specially interested in lard, canned meats and general food stuffs. Further particulars and references on request.

RODRIGUEZ & RIOPEDERE

San Pedro 404

Havana, Cuba

Wholesaler with modern plant and equipment wishes to contact independent packer, with an eye to the future, who is desirous of doing business in the Philadelphia area. Full details in first letter for quick action. W-202, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Build meat processing plant in livestock producing area. Reduce labor, difficultly, costs, taxes, crowded facilities, overhead. Get livestock direct at lower cost. Free site. Excellent transportation. W-261, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CLASSIFIED ADVERTISING

Undisplayed, not valid. Minimum 20 words \$3.00, additional words 15c each. Displayed, not valid. Minimum 20 words \$3.00, additional words 15c each. Special rates minimum 20 words \$2.00, additional words 10c.

each. Count address or box number as 8 words. Headline 75c extra. Listing each item 75c per line. Displayed: \$7.50 per inch. 10% discount for 3 insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

EQUIPMENT FOR SALE

Serving You Since '22

E. G. James Company

offer below a partial listing of the many items of good

USED MACHINERY & EQUIPMENT

They have listed "For Sale"

- 00-COLD PLATES, Stangard-Dickerson refrigeration, 18" x 72", brand new 12 to a carton, immediate delivery, factory list \$37.00, our price 12 or more, ea. \$ 20.00
- 1-ALL-AMERICAN MEAT SAWS, used good condition, ea. 195.00
- 1-KLEIN CUT 2A-1 MEAT SAW 330.00
- 1-MEAT GRINDER, 1 1/2 Enterprise 4" plates, 3 HP motor, reconditioned. 325.00
- 1-MEAT GRINDER, 1 1/4 HP, Hobart, rebuilt, 3 ph. 220 volt 60 cycle. 325.00
- 1-MEAT GRINDER, Enterprise #62, belt drive, no motor, new bowl, good cond. 335.00
- 1-SILENT CUTTER: 32B Buffalo pulley drive, no motor, good condition. 150.00
- 1-SILENT CUTTER: 43 Buffalo, 25 HP motor, direct drive, good condition. 450.00
- 1-STUFFING CUTTER: Boss #90, 50 HP DC motor \$1400.00, without motor. 600.00
- 1-SAUSAGE STUFFERS: Oppenheimer, 1500, no cocks, each. 125.00
- 1-SAUSAGE STUFFER: Boss 29042, no cocks, horns, needs gasket. 150.00
- 1-SAUSAGE CAGES: Like new, 42" sticks, each. 16.50
- 1-SHELF TRUCKS: Similar Globe 162, 5 racks, good condition. 54.00
- 1-PAN TRUCK: Like Albright-Nell 365, re-galvanized, good condition. 49.50
- 1-OVEN: covered, rotary type, with motor, good condition. 300.00
- 1-EXTRACTOR: 6"x12", with reducing unit and 30 HP motor. 2,000.00
- 1-STUFFING TABLE: 4'3" wide, 9' long, concave end and stick rack. 50.00
- 1-SAUSAGE TABLE: 9'9" long, 57 1/2" wide, top stainless steel, legs galvanized. 450.00
- STEAM JACKETS: Government ment surplus, all new, 2-30 gallon all stainless, \$225.00 each—2-40 gallon stainless clad interior and cover, painted enamel outside \$225.00 each—4-50 gallon, same as above \$275.00 each—50-50 gallon, same as above \$310.00 each.

- 70-TOLEDO PLATFORM SCALES, government surplus items: new, in original crates, dial type, platform 30x30, 1,000 lb. dial, 600 lb. lower tare beam, 400 lb. upper tare. Each. 425.00
- 1-FMC Filler: 6-pocket, serial 539, figure 1855, Sprague-Sells catalog. 300.00
- 1-FILLER: 5-pocket, tomato, Ayars #2 and #2 1/2 size cans. 600.00
- 1-DIANA DICER: meat, vegetable, fruit. 1175.00
- 1-TOMATO SCALDER: Huntley. 1,000.00
- 1-RETOBT: #851 Baker type, horizontal, 2-rate capacity. 500.00
- 1-EXHAUST BOX: 24" long #10 tin. 185.00
- 1-EXHAUST BOX: 12" disc type #10 tin. 120.00
- 1-RELISH CUTTER: American CR catalog 2339 page 41, fig. 427. 675.00
- 0-OLIVE VATS: 175 gallon capacity, once used, good condition, suitable curing meat. Each. 5.00
- 10-CAN TONGUE & GROOVED PINE BOXES: 24"x15"x14", with tops. each 70% OF USED GROUND CORK: clean and screened 3 times. Per ton 77.50
- STEAM ENGINES: We have a very large selection at the present time. Write us regarding your needs.
- WELDERS: We have a large selection of both electric and gas driven welding units. Your inquiries are invited.

If what you want is not listed, write or phone us. We have many items that room would not permit listing. We also would be glad to send you our weekly bulletin of good used offerings. If you have equipment you want sold, we would like to have your offerings.

E. G. James Company

116 So. LaSalle St. Room 841
CHICAGO 4, ILLINOIS

Telephone HARison 9066 - Teletype R13-814

We Also Represent Many Manufacturers of NEW Machinery & Equipment to the Food Industries.

EQUIPMENT FOR SALE

2 ANCO BACON SKINNERS. Latest models No. 656, rated 400 to 600 pieces hourly capacity of smoked bacon, each complete with 2-H.P., 3-phase, 60-cycle, 220/440 volt, waterproof motor and a starter. Real bargains at \$550 each.
1 O'CONNOR FRESH PORK SKINNER. Late model, 400 to 600 pieces hourly capacity, for use on either fresh or smoked products; complete with 1/2 H.P., 3-phase, 60-cycle 220-volt motor. Price \$1,100. All machines were in daily use prior to being turned over to us in trade on our RIND-MASTER Skimmers and would be suitable for an operator just getting started or one with a very small production who wants good equipment at about half the new price. All were reconditioned by us and are in first-class operating condition but are being sold without mechanical guarantees. Ready for immediate shipment, all prices being net, f.o.b. our plant, cash with order. Immediate refund in case of prior sale. Dohm & Nelke, Inc., 4748 W. Florissant Ave., St. Louis 15, Mo.

MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P. A.C. motor; 1-Meehan cracking expeller; 2-4x8 and 4x9 lard rolls; 1-Brecht 1000 lb. meat mixer; 1-4x12 mechanical cooler; 1 #241 meat grinder; 1-#227 Buffalo silent cutter; 1-Cresy #35 and 1-Victor #33 ice breaker. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N.Y.

EQUIPMENT WANTED

WANTED: Buffalo mixer (small) model 1 or 2, 100 lb. air stuffer and grinder. Must be in good condition. W-269, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

WANTED: Small hog dehairer machine and air stuffer. Also silent cutter wanted. Van Buren Packing Co., 907 California Ave., South Bend 16, Ind.

WANTED TO BUY: Two Anderson R-B expellers. Phoenix Tallow Co., Phoenix, Arizona.

PLANTS FOR SALE

Slaughter House, Packing Plant

Lockers and retail store, groceries and meats, going concern doing over \$10,000 business per month. Sale includes real estate and all equipment. A real money maker. Located within 100 miles of Denver. Only \$22,500.

Western States Realty, Inc.

319-14th Street Denver 2, Colorado

BUSINESS OPPORTUNITIES

RANCH FOR SALE

Ranch, 70 miles from Chicago, in Indiana. Well fenced, plenty of water, mostly level black loam, for corn, soybeans, alfalfa, grasses and hay. Two large good homes, labor houses, five large good barns, machinery shed, granaries, silos, feeding sheds etc. Approximately 3500 acres mostly cultivated and open pasture, remainder timber pasture. Price \$40.00 per acre, terms. Possession January first. Adequately improved for crops and handling cattle. Golden opportunity. Cheapest good land near Chicago markets, taxes under 400 per acre. Age and business reason for selling. Caleb Smith, Sikeston, Missouri.

WANTED: Distributorships for machinery and equipment—Chicago and midwest territory. We have ample storage space and good contacts. If you have items to sell the packing house, rendering and food processing trades, we are interested in your proposition. W-268, THE NATIONAL PROVISIONER, 467 S. Dearborn St., Chicago 5, Ill.

GET ACTION — USE
NATIONAL PROVISIONER
"CLASSIFIEDS"

SEE PAGE 42 FOR ADDITIONAL CLASSIFIED ADS

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barilant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for our weekly bulletins.

NOW AVAILABLE

Surplus Toledo Portable Dial Scales
IMMEDIATE DELIVERY
NEW—Still in Original Crates

- Priced Substantially Lower than List
- Ideal for Cellar or Where Humidity is High
- Tare Beams 400 & 600 lbs.
- Dial 1000 lbs. by 1 lb.
- Total Capacity 2000 lbs.
- Platform 30"x30"

Dial and tare beams can be changed upon arrangement with Toledo Scale. Limited quantities available, immediate shipment. \$425.00

50-SCALES, hanging meat beam type, NEW, 600 lb. cap., brass beams, heavy chrome polished plate, in original crates, ea. 40.00

1-LABELING MACHINE, Standard-Knapp, adjustable, for cans up to #2 size, excellent condition, complete with motor 600.00

34-BACON CURING BOXES, Boss #201, 625x2 cap., galv., wood covers, prac. new, ea. 23.00

7-BACON FORMING BOXES, with lids and dividers, 9"x22"x20" deep, ea. 8.00

5,000-BOXES, 24"x15"x14" tongued and grooved, pine, like new, used only once, wt. 2 1/2, ea. .55

1-BLAW TANK, NEW, 6000 lb. cap., Rujak, with valves. Bids requested.

1-SAW, All-American Meat & Bone Saw, 1 hp motor, single phase, guar. 195.00

1-HOG HOIST, Globe, #599 "Triangle", with motor, excellent condition. 650.00

74-BLEEDING RAIL, HANGERS, extra heavy, 13", excellent condition, ea. 2.30

35-BEEF TROLLEY SHACKLES, heavy type, with 6" wheels, some with special chains for hogs, excellent condition, ea. 8.80

1-HIDE ELEVATOR, for elevating hides from floor to floor, complete with roller chain drive, 2 hp motor, 10 flights 2"x2" reconditioned, guaranteed. 305.00

50-HANDBERS, Boss #241, 11" high over all, excellent condition, ea. .84

**1-HYDRAULIC PRESS, Southwark 1130-ton, new piston, 42" high basket, movable gland, hyd. pump, exc. cond. 3125.00

1-AMMONIA RECEIVER, 8" dia. x18" long 70.00

2-ICE CRUSHERS, 10"x15" opening, belt driven, no motors, ea. 60.00

600-REFRIGERATOR COLD PLATES, NEW, Stangard-Dickerson, 18"x72", suitable freezers, cabinets, etc., ea. (in lots of 12 or more) 18.50

1-ICE CRUSHER OR SHAYER, NEW, like Albright-Nell #684, vee belt drive, cap. 12 to 15 tons per hr., 2 combs no motor. 300.00

1-RETOBT, 18" long x 43" dia., horse, large size 200.00

2-SAUSAGE STUFFING TABLES, NEW, stainless tops: (1) 12"x46" wide. 200.00

(2) 10"x46" wide. 240.00

24-SAUSAGE CAGES, Globe & Albright-Nell, 4-station, notched, double trolley, for 42" smokesticks, ea. 17.50

2-TRIMMING TABLES, NEW, 12"x48"x36" high, stainless tops, high back, removable cutting boards 18" wide, ea. 267.50

1-SILENT CUTTER, Boss #49" bowl, 7 knives, 25 hp motor and starting switch, with separate unloader, no motor on unloader. 650.00

1-MIXER, Buffalo #2, with 5 hp motor, completely reconditioned, exc. cond. 750.00

3-COOKERS, NEW, dry rendering, 4x7 inside measurements, welded, internal pressure, 10 hp motor, immed. del. 2750.00

1-KETTLE, S.J., NEW, 40 gal., enamel clad outside, stainless inside, 2/3 jacketed. 160.00

1-KETTLE, S.J., 60 gal., stainless inside, alum. outside, exc. cond. 150.00

5-KETTLES, S.J., 100 gal., 3 ply stainless, 2/3 jacketed, seamless, drawn from one piece, exc. cond., ea. 295.00

Telephone, wire or write us if interested in any of the items above, or in any other equipment. We solicit your offerings of surplus and idle equipment as we have buyers for most types of equipment.

We are moving into larger quarters—Please note our new address.

Barilant and Company

BROKERS—SALES AGENTS
7070 N. Clark St., Adelphi Bldg.
CHICAGO 26, ILLINOIS
SHELDRAKE 3213

SPECIALISTS
in Used, Rebuilt and New Packing House
Machinery, Equipment and Supplies.

Meat and Gravy

A flat tire, sharp eyes and a "thumbed" ride from an accommodating passer-by recently combined to give Governor Dewey of New York a pair of prize brown Swiss calves for his Pawling farm. While waiting for his chauffeur to fix the flat, the governor spied the twin calves in a nearby farm yard. He inquired and found that the owner of the animals lived in a town some distance away. Mr. Dewey thumbed a ride, got in touch with the owner and the deal was completed.

★ ★ ★

C. R. Byers, of the United States Forest Service located at Missoula, Mont., 40 miles from the Federal bison range, claims that "buffaloburgers" belong on the list of "hamburger" variations. He claims that 60,000 lbs. of choice buffalo meat annually is shipped to market, of which a large part goes into "buffaloburgers," and that hump steaks from a 3-year-old dry cow cannot be equalled for flavor and tenderness.

★ ★ ★

Even fabulous Hollywood, land of wealth and plenty, feels the pinch of the meat shortage. Three thousand hot dogs needed for a picnic scene in the forthcoming film, "Swell Guy," were not to be found. So the extras in the background will have to do a real job of acting in order to register satisfaction as they munch their sausage casings stuffed with sawdust, in papier mache buns, while the principals up front enjoy the real article.

★ ★ ★

A group of hungry safecrackers, who took time out early one morning from three operations on the same block to cook themselves a roast beef breakfast in a catering and box lunch establishment, are being sought by Bayonne, N. J., police. The burglars, in addition to taking the meat, broke open a safe in the room and took \$1,000 in cash, spurning checks made out for \$1,400 and \$1,000.

FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE
"Glorified" HAMS • BACON • LARD
DELICATESSEN



PACKERS - PORK - BEEF

John J. Felin & Co.

INCORPORATED

4142-60 Germantown Ave.
PHILADELPHIA 40, PENNA.

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The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

THE UNIVERSITY OF CHICAGO